



Miele

Maggie Beer's Christmas ham

By Maggie Beer

15 minutes

Preparation time

30 minutes

Cooking time

10

Serves

INGREDIENTS

6kg Berkshire or heritage breed ham

40 cloves

Glaze

145g Maggie Beer Apricot Jam

½ cup brown sugar

½ cup Dijon mustard

2 tablespoons Maggie Beer Verjuice

METHOD

- In a small bowl, combine all the glaze ingredients until you have formed a thick paste.
- Pre-heat the oven on Fan Plus at 220°C.
- Place the grilling and roasting insert in the multi-purpose tray lined with baking paper.
- To remove the rind from the ham, use a small sharp knife to cut a zig zag pattern around the shank, approximately 8-10cm from the end.
- Carefully run your knife under the rind until you can separate it with your fingers.
- Push your fingers between the rind and the fat and it should just separate.
- Rub 1/3 of the glaze mix over the ham.
- Place in the oven on shelf position 2 and bake for 10 minutes.
- Remove from the oven and score the ham in a crisscross pattern. Brush with another 1/3 of the glaze. Stud with the cloves and place back in the oven for another 10 minutes.
- Brush with the remaining glaze and bake for a further 10 minutes.

Note

Move quickly when taking the ham out of the oven to re-glaze to ensure you don't lose too much temperature.