

PREP 15 min | COOK 90 min | REST 15 min | SERVES 10-12

Glazed Christmas Ham
with Honey, Mustard and Cloves

INGREDIENTS

1 Curated Collection Triple Smoked Half Leg Ham
½ cup White Mill brown sugar
¼ cup honey
2 tbsp Colway Dijon mustard
Whole cloves
Orange slices

Tip

For even more flavour, prepare the ham and apply the first layer of glaze the night before. Refrigerate covered, then bake on the day. This lets the flavours soak into the scored fat for a richer result.

DIRECTIONS

1. Preheat oven to **170°C (fan-forced)**. Line a large roasting pan with baking paper or foil for easier cleaning.
2. Place the ham on a clean chopping board. Using a sharp knife, carefully cut around the shank end and run the knife under the rind, starting at one corner.
3. Gently peel back the rind while keeping as much of the fat layer intact as possible. Discard rind.
4. Score the exposed fat in a **diagonal criss-cross pattern**, about 1 cm deep, being careful not to cut into the meat. This helps the glaze soak in and creates a diamond effect.
5. Press a clove into the centre of each diamond for flavour and presentation (you can space cloves further apart if you prefer a milder flavour).
6. In a small saucepan, combine the brown sugar, honey, and Dijon mustard. Heat gently over low heat, stirring until sugar dissolves and glaze is smooth. Remove from heat. Place the ham on a rack inside the prepared roasting pan.
7. Brush a generous layer of glaze over the entire surface of the ham. Roast in the preheated oven for **1 ½ hours**, basting with extra glaze every 20 minutes.
8. Rotate the pan halfway through cooking to ensure even caramelisation.
9. The ham is ready when the surface is a deep golden brown, caramelised, and glossy.
10. Remove from oven and rest for 15 minutes before carving. Transfer to a serving platter, garnish with orange slices, and serve warm or at room temperature.

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