

GAMMON JOINT

Ingredients

2kg unsmoked boneless gammon joint, tied
2 onions
2 carrots, unpeeled, cut into 5cm pieces
2 celery stalks cut into 5cm pieces
4 bay leaves
12 black peppercorns
small handful cloves

For the glaze:

4 tbsp runny honey
4 tbsp English mustard

Method

Place the gammon joint into a large lidded saucepan, cover with cold water and bring to the boil over a high heat. Drain the water from the saucepan, add fresh cold water, the onions, carrots, celery, bay leaves and peppercorns and bring to the boil once more. Reduce the heat, cover with a lid and simmer the gammon and vegetables gently for 20 minutes per 500g.

Preheat the oven to 170°C fan and line a large roasting tin with kitchen foil.

Mix the honey and mustard together for the glaze.

Remove the gammon from the water and set aside to cool for 15 minutes. Then use a small knife to remove the rind from the gammon joint, leaving as much of the fat intact as possible. Score the fat in a diamond pattern and push a clove into the centre of each "X". Place the gammon into the foil-lined roasting tray, ensuring that the foil comes halfway up the joint to contain any roasting juices. Brush half of the honey/mustard glaze evenly over the gammon, including one side of the joint.

Place the roasting tin in the centre of the oven and bake for 10 minutes, then take it out and brush the top and remaining side of the joint with the rest of the honey/mustard glaze. Return the roasting tin to the oven for a further 10-15 minutes, rotating the tin so that the opposite side of the gammon faces the back of the oven.

The gammon is ready when the fat on top is glossy and golden brown. Cover loosely with foil if the top begins to look too brown. Remove the tin from the oven and set the gammon aside for 15 minutes before carving.

Pour any juices that have collected in the kitchen foil into a small pan and warm through gently.

Carve the gammon, serve on a large platter and spoon over the warmed juices.