

30 minutes

Serves 4-6 (as a starter)

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Ingredients:

- 1 (about 2.5kg) PnP beechwood smoked gammon
- 4 cups (1L) orange juice
- 3 cups (750ml) sparkling apple juice
- 1 onion, halved
- 2 bulbs garlic, halved
- Handful fresh sage and bay leaves
- 2 red chillies, halved

Glaze:

- 1 cup (250ml) honey (or see cook's note below)
- 2 Tbsp (30ml) Dijon mustard
- 1 red chilli, deseeded and chopped
- Handful fresh sage, chopped

For serving:

- Handful sage leaves, sliced red chilli and 1-2 oranges, halved

Method

COOK'S NOTE

Use brown sugar instead of honey, making sure to stir until dissolved and simmer to reduce until sticky.

1. Preheat oven to 200°C.
2. Place gammon, juices, onion, garlic, herbs and chillies in a 6-8L pot. Bring to a boil.
3. Simmer for 1½ hours (or 20-25 minutes per 500g of gammon), making sure the meat is submerged in liquid. (You may have to top it up with some liquid halfway through).
4. Remove gammon from pot, reserving 1-2 cups of cooking liquid for the glaze.
5. Set gammon aside to cool, removing the netting once it's cool enough to touch. (Don't wait until it's cold or the netting will be too difficult to remove.)
6. Remove skin carefully using a sharp knife.
7. Score remaining fat into diamond shapes, being careful not to cut through the meat as this will dry it out, and place gammon on a greased roasting tray.
8. Add reserved cooking liquid to glaze ingredients and simmer for 5-8 minutes until sticky and syrup-like.
9. Brush gammon with some glaze and roast for 20-25 minutes until sticky and golden.
10. Flash-fry sage leaves until crispy and char orange halves cut-side-down in a griddle pan.
11. Serve gammon drizzled with extra glaze. Garnish with crispy sage, chilli and charred citrus.

[Discover 5 sensational twists on the classic gammon here.](#)