

About 4 hours

Serves 8-10

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Ingredients:

Gammon:

- 2kg uncooked boneless gammon
- 2 whole cloves + extra for studding
- 10 peppercorns
- 2 bay leaves
- 2 carrots, roughly chopped
- 3 stalks celery, sliced
- 2 onions, quartered

Glaze:

- ¼ cup (60ml) butter
- ¼ cup (60ml) honey
- 1 Tbsp (15ml) Dijon mustard

Salsa:

- 1 fresh pineapple, cubed
- 1 red onion, finely chopped
- 2 tsp (10g) each fresh mint and parsley, chopped

Method

1. Place gammon ingredients in a large pot and cover with enough cold water to submerge the gammon.
2. Bring to a simmer and cook for about 1 hour 40 minutes, or until tender and cooked through.
3. Remove from heat and cool in cooking liquid.

4. Remove gammon from liquid and place in a roasting tray.
5. Preheat oven to 200°C.
6. Using a sharp knife, carefully peel skin off gammon, leaving a layer of fat on the surface of the meat. Score the fat in a diamond pattern.
7. Heat glaze ingredients in a saucepan over medium heat and whisk to combine.
8. Brush onto gammon, reserving some, and roast for 20-25 minutes, glazing every 8-10 minutes.
9. Combine salsa ingredients.
10. Serve sliced gammon with salsa on the side.

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