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If you're only cooking gammon once a year for Christmas, you might need a little refresher course. This is just that!

Part 1: Boiling the gammon

- Place gammon in a pot and stock, ginger beer, apple cider to cover the gammon.
- Flavour with spices and aromatics if you like - we're talking spice, bay leaves, garlic, onion.
- Top up with stock or water if gammon isn't completely submerged. (You can also put a plate on gammon to weigh it down and keep it submerged.)
- Bring to the boil, then reduce to a simmer.
- Simmer for 25 minutes per 500g - so, if using a 1.2kg gammon and simmered it for about 65 minutes. Drain and cool.
- Pat dry and remove any netting.
- Score fat $\frac{1}{2}$ cm deep. Place in a roasting pan and glaze.

Part 2: Roasting the gammon

This step will turn your gammon into a shining star with a glossy, sticky look. We made a trendy craft rum glaze, but couldn't resist also making a traditional one.

- Preheat oven to 180°C. Stud scored fat of boiled gammon with cloves.
- Brush gammon with glaze (ideas for this below) reserving some for basting.
- Roast for 20-25 minutes, basting every 5-8 minutes, until crispy and fat is glossy. (You can grill gammon for 5 minutes if not browned enough.)
- Rest meat for 10 minutes before carving and serving.

Delicious glazes to try

Spiced Asian glaze: Combine 1 tsp (5ml) PnP garlic and ginger paste, a pinch chilli flakes, $\frac{1}{4}$ cup (60ml) each honey and thick soy sauce.

Simple and sweet: Combine $\frac{1}{4}$ cup (60ml) each apricot jam and butter.

Honey and mustard: Combine 3 Tbsp (45ml) honey, 2 tsp (10ml) each Dijon and wholegrain mustard and a crack of black pepper.

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