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While gammon has earned itself quite the festive reputation, it can be intimidating to master this roast first time. In our step-by-step guide, we lay out all the basics so you can enjoy a perfectly glazed roast this festive season (or all year round).



STEPS TO SUCCESS

- **THE NETTING:** The netting on gammon keeps its shape intact, so only remove it after cooking, while still warm.
- **SIMMERING:** The rule of thumb is to always simmer gammon for 20 minutes per 500g. Make sure you start it off with a gentle simmer, as boiling may result in overcooking.
- **RESTING:** Be sure to rest your gammon for at least 15-20 minutes before carving.

WHAT YOU'LL NEED

- 1 (about 2kg) boneless PnP beechwood-smoked gammon
- 2 bottles (2L) ginger beer or ginger ale

- 3 cups (750ml) water
- 1 onion, quartered
- 2 fresh bay leaves
- 2 bulbs garlic, halved

5 SIMPLE STEPS TO GET YOUR GAMM-ON!

STEP 1

Place gammon (netting intact) in a large pot with ginger beer (or ale if using), water (you can use just water or stock) and aromatics, ensuring gammon is fully submerged in liquid (you can use a plate to help weigh it down).

Simmer over medium heat for 20 minutes per 500g (we simmered ours for 80 minutes).

Discard cooking liquid, reserving the garlic.



STEP 2

Allow gammon to cool for about 15-20 minutes, then remove netting. Remove the dark red-brown skin covering the fat by gently pulling upwards. Discard once removed.



STEP 3

Starting from one end close to the bottom, score fat layer by cutting about 1-2cm-deep lines

(make sure each line is about 1cm apart) into gammon at an angle, using a sharp knife.



STEP 4

Score fat using the same process in the opposite direction to form a crisscross pattern, taking care not to cut all the way through into the meat.



STEP 5

Place gammon on a baking tray lined with baking paper and brush with half of the glaze. Roast gammon at 200°C for 20-25 minutes, basting every 5-8 minutes until golden. Serve on

a platter with leftover glaze and sides of your choice. ([click here for the full recipe](#))

Gammon can be boiled 1-2 days before. Bring to room temperature, glaze and roast just before serving.

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