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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 redbrown skin covering the fat by gently pulling upwards. Discard once removed.



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 a	apart) into gammon at	: an angle, using a shai	p knife.



SIEP 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.



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.

Click here for more step-by-step tutorials.