

More than 1 hour

Serves 6-8

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Ingredients:

- 1 medium (1.25-1.5kg) smoked uncooked gammon
- 2 whole cloves + extra to stud
- 10 peppercorns
- 2 bay leaves
- 2 carrots, roughly chopped
- 3 stalks celery, sliced
- 2 onions, quartered

Glaze:

- ½ cup (125ml) fresh orange juice, strained
- ¼ cup (60ml) dark rum
- 1 cinnamon stick
- 2 Tbsp (30ml) marmalade
- 2 Tbsp (30ml) honey or maple syrup

Method

1. Place gammon ingredients together 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. Allow to cool.
4. Remove gammon from liquid and place in a roasting tray. Discard liquid.
5. Preheat oven to 200°C.
6. Combine glaze ingredients and simmer over medium heat until well-combined, about 8-10 minutes.

7. Brush gammon with glaze, reserving some for basting.
8. Roast for 20-25 minutes until crispy, basting every 5-8 minutes. (If not browned enough, grill gammon for 5 minutes.)
9. Rest meat for 10 minutes before carving.
10. Serve on orange slices with fresh cherries on the side.

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