



Christmas 2023 Emails
From YBF! Dance
Day 09 Bonus Recipe



Spiced Pomegranate & Orange Glazed Ham

Serve Our Glazed Ham Warm In Thin Slices Alongside The Christmas Turkey. This One Has A Sticky Sweet-And-Sour Glaze Made With Pomegranate Molasses And Orange

Ingredients:

- 1.5-2kg Unsmoked Boneless Tied Gammon Joint
- 2 Bay Leaves, Plus Extra To Serve (Optional)
- 3 Star Anise
- 4 Whole Cloves, Plus Extra For Studding The Ham
- 8 Allspice Berries
- 10 Whole Peppercorns
- 1 Litre Pomegranate Juice
- 2 Small Oranges, 1 Halved, 1 Sliced, Plus 1 Tsp Juice
- 1 Tbsp Pomegranate Molasses
- 1 Tbsp Dijon Mustard
- 2 Tbsp Brown Sugar
- 1 Tbsp Honey
- 80g Pomegranate Seeds To Serve (Optional)



Spiced Pomegranate & Orange Glazed Ham

Serve Our Glazed Ham Warm In Thin Slices Alongside The Christmas Turkey. This One Has A Sticky Sweet-And-Sour Glaze Made With Pomegranate Molasses And Orange

Method

1 - Put The Gammon In A Large Pan With The Bay Leaves, Star Anise, Cloves, 6 Allspice Berries And 8 Peppercorns. Pour Over The Pomegranate Juice To Cover The Gammon (You May Need To Top Up With Water). Add One Of The Orange Halves, Then Bring To A Simmer And Partially Cover With A Lid. Cook For 2 hrs 30 Mins, Topping Up With Water As Needed To Keep The Gammon Covered. Leave To Cool In The Liquid For 20 Mins, Then Lift Out And Place On A Baking Tray Lined With Baking Parchment.

2 - Heat The Oven To 200C/180C Fan/Gas 6. Cut The Skin Off The Gammon, Leaving A 1cm Layer Of Fat. Score Lines Into The Fat At $\frac{1}{2}$ cm Intervals Using Knife. Bake For 15 Mins Until The Fat Is Starting To Crisp.

3 - Meanwhile, Crush The Remaining Allspice Berries And Peppercorns With A Pestle And Mortar. Combine The Crushed Spices With The Molasses, Mustard, Sugar And 1 Tsp Orange Juice. Remove The Gammon From The Oven And Brush Over The Molasses Mixture. Arrange The Orange Slices Over The Gammon, Securing Them With Some Cloves.

4 - Turn The Oven To 180C/160C Fan/Gas 4 And Return The Gammon To The Oven For Another 20 Mins. Brush The Honey Over The Orange Slices And Bake For Another 5-10 Mins, Or Until The Glaze Is Bubbling. Leave To Rest For At Least 20 Mins, Then Serve With Bay Leaves And Pomegranate Seeds Scattered Over, If You Like.

Merry Christmas!

