

Great RECIPES



Red Current Glazed Yarra Valley Leg Ham

Serves 24

Ingredients:

6kg Leg Yarra Valley
200g RM Red Current Jelly
2Tbspn Marcel Recorbet Dijon Mustard
2 Oranges zest & juice
2tspn grated fresh ginger
3Tbspn soft brown sugar
Approximately 20 whole cloves (if desired)

For the Glaze

Whisk together red current jelly, mustard
Orange zest, ginger orange juice & brown sugar to form a smooth paste.

For the Ham

Pre-heat oven to 180C

Gently peel back the skin and trim the ham around the shank. Try to retain as much of the fat as possible. Reserve the skin.

Score the fat with a sharp knife. Try to avoid cutting the meat.

Decorate each square of the scored fat with a whole clove if desired

Generously brush the glaze all over the fat and ham with a basting brush.

Gently slide the skin (we call this a sock) back over the fat of the ham.

Bake for approximately 90 minutes.

Remove the sock and continue to bake the ham, basting with glaze every 20 minutes until sticky, golden and warmed all the way through (further 60 minutes approximately depending on size of the ham)

Rest for 30 minutes before carving.

Cooks Notes:

We like to allow the ham to stand for up to 12 hours to soak in the flavours of the glaze prior to baking the ham.

How to carve and store your ham:

<https://www.youtube.com/watch?v=KCDpkKTg6Dk&feature=youtu.be>



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