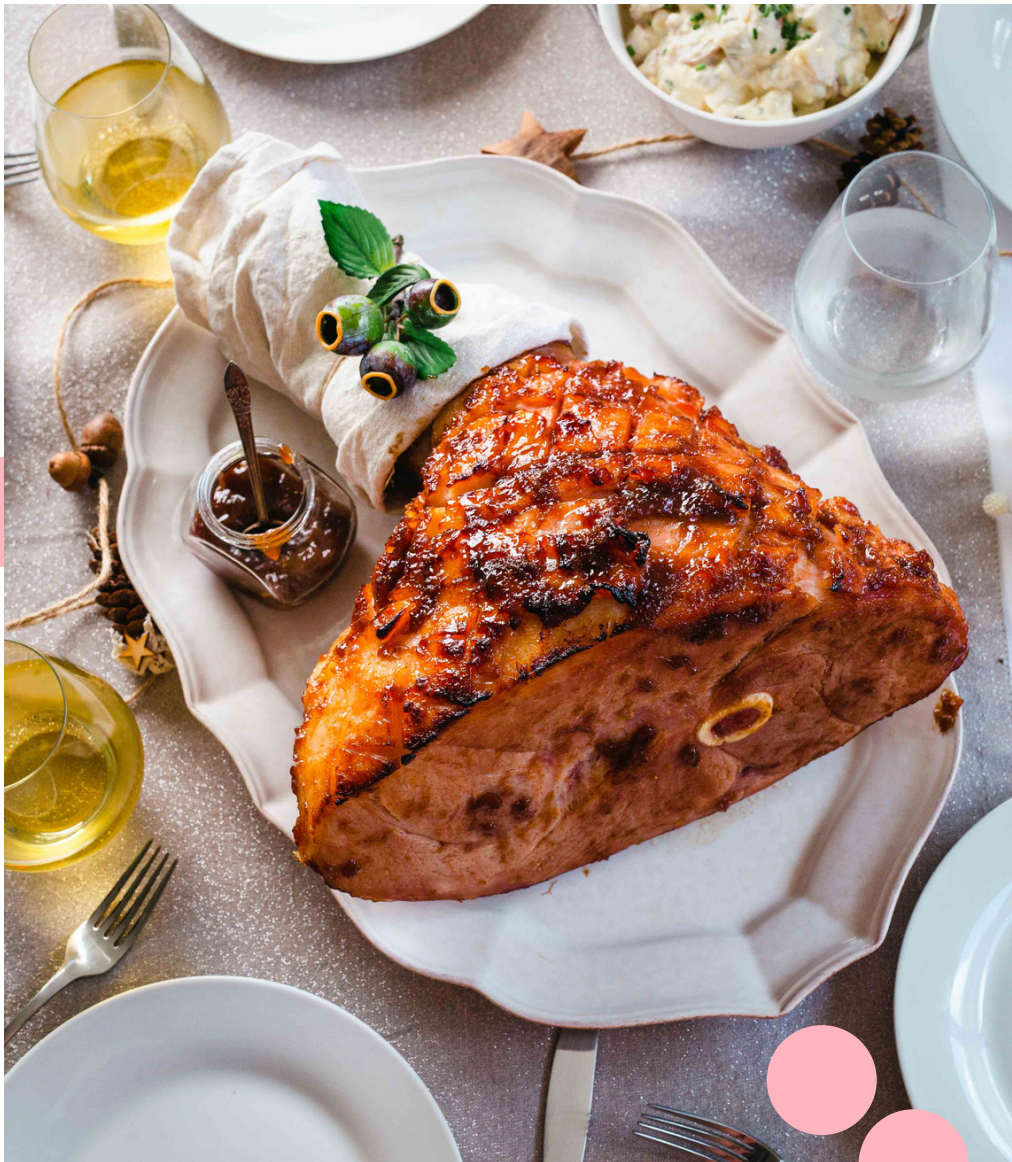


Fig Jam & Pomegranate Glazed Ham

Serves:
12 -16

Prep time:
15 mins

Cook time:
1 hr



INGREDIENTS

Ham

- 1 (4-5kg) half leg of ham on the bone | Tender Gourmet Butchery

Glaze

- 300g jar fig jam | Panetta Mercato
- 3 tbs pomegranate molasses | Panetta Mercato
- 2 tsp ground cinnamon | Panetta Mercato

METHOD

1. Preheat oven to 175°C/160°C fan-forced.
2. To remove the skin off the ham, use a sharp knife to score the skin around the hock, then use the knife and your fingers to gently remove the skin from the ham, leaving a layer of fat on the ham. Score the ham fat in a diamond pattern and cover the hock with aluminium foil. Place the ham in a baking dish lined with baking paper.
3. Combine glaze ingredients in a small saucepan, stir and bring to a simmer over low heat. Remove from heat.
4. Brush ham generously all over with about a third of the glaze.
5. Cook for 45 mins (brushing with the glaze halfway through baking), or until the ham is golden and caramelised.
6. Serve warm with extra glaze on the side.

NOTE: Leftover glazed ham, once cooled, is best stored in a moistened ham bag (or covered with a damp clean kitchen towel) in the fridge for up to 3 days. Slices and hock can also be frozen for use later.

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