



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Glazed Ham by David Pengelly

Ingredients

Gammon joint of choice
Fresh herbs
Peppercorns

For the glaze

2 Tbsp. Mustard
2 Tbsp. Demerara sugar
2 Tbsp. Honey

Method

- Place the gammon into a large AGA pan, pour in water to come half way up the joint, bring to the boil on the boiling plate.
- Tip away this water and refill the pan, add the peppercorns and herbs and bring to the boil.
- Cover and move to the AGA simmering oven or Everhot lower oven set at 110°C - 120°C for 30 minutes plus 30 minutes per pound (0.45kg) of weight.
- Whilst this is cooking make the glaze: in a small bowl mix the mustard, sugar and honey.
- Remove the joint from the oven and pan.
- Remove the outer skin and score the fat.
- Place into a baking tray lined with bake-o-glide (or foil), brush with the mustard, sugar and honey mix.
- Finish in the **AGA** roasting oven on the 4th set of runners (counting down from the top) **Everhot** top oven set at 230°C - 240°C on the first shelf up for about 15-20 minutes, until golden.