Traditional glazed ham

By Miele

30 minutes
Preparation time

1 hour 30 minutes
Cooking time

20 serves
Serves

INGREDIENTS

425 g tinned pineapple pieces

375 ml ginger beer

300 g (1 ½ cups firmly packed) brown sugar

2 cinnamon sticks

3 star anise

2 tsp fennel seeds

1 ham leg, on the bone

METHOD

Glaze

1. In a saucepan place pineapple, ginger beer, brown sugar, cinnamon, star anise and fennel seeds.
2. Bring to the boil on medium-high heat, induction setting 7.
3. Reduce to a simmer and cook on medium-low heat, induction setting 4 for 15 minutes, or until reduced by half. Strain, keeping the liquid and discarding the solids.

Ham

1. Preheat the oven on Fan Plus at 150°C.
2. Remove the rind by sliding fingers under the skin, leaving as much fat as possible behind.
3. Score a diamond pattern into the fat at ½ cm depth.
4. Pour half the glaze into an extra-large oven dish. Place the ham fat side down into the oven dish and then pour over the remaining glaze.
5. Once heated change the function to Moisture Plus with Fan Plus at 150°C with 3 manual bursts of steam.
6. Place the ham on shelf position 2, adding 1 burst of steam immediately and cook for 30 minutes.
7. Carefully turn the ham over, baste with glaze and then release a second burst of steam. Cook for a further 30 minutes.
8. Baste the ham again and release the third burst of steam. Cook for a further 30 minutes, basting the ham every 5-10 minutes.
9. Should you wish a darker more pronounced glaze, continue cooking for an extra 10-15 minutes.

Hints and tips

- This method can also be used for a half leg of ham without adjusting the method.
- Half a ham will feed around 10 people, a full ham would feed at least 20, with lots of leftovers!
- Most hams are smoked. Look for a dark colour on the skin as an indication it has been wood-smoked.
- Left over ham is one of the greatest joys of Christmas. Use it in an omelette, fried rice, baked beans or soup. The bone can also make a great stock.