



# Gordon Ramsay's Maple & Mustard Glazed Ham

**Serves : 8-10**

- 1 whole leg of gammon, smoked or unsmoked (around 5kg)
- 1 cinnamon stick
- 1tsp peppercorns
- 1tsp coriander seeds
- 2 bay leaves
- 25 whole cloves

For the glaze –

- 200ml maple syrup
- 2tbsp coarse grain mustard
- 2tbsp Worcestershire sauce
- 2tbsp Soy sauce

1. Put the gammon in a very large pan and cover with cold water.
2. Add the spices and bay leaves. Bring to the boil, then turn down and simmer for around 110 minutes, topping up with water if necessary. Scoop off any scum that rises to the top every now and then.
3. Carefully pour liquid away (you can keep this for making soup), let ham cool a little and heat the oven to 170°C.
4. Lift the ham into a large roasting tin and cut away the skin leaving a layer of fat. Score the fat all over in criss crosses and stud with cloves.

5. Mix the glaze ingredients in a jug and pour half over the fat. Roast for 15 minutes, then pour over the rest and return to the oven for a further 35 minutes, basting with the pan juices 3-4 times.
6. Remove from the oven and allow to rest for 15 minutes before carving.

Serve hot or cold.