Bring it together with food for

CHRISTMAS



Salamanca FRESH Your festive food quide!



From us to you

Thank you to you, our wonderful customers whose enthusiasm for Tasmanian produce drives us to support our local suppliers and local producers as much as we can.

Thank you to you, who have been the inspiration for our refresh of our Salamanca and Bellerive stores.

From all of *US* to all of *YOU* have a safe and happy Christmas and New Year and above all have fun celebrating with family, friends and good food!





HOW TO ORDER

- Collect an order form in-store or download a digital copy.
- Fill out your order form and hand it back to the store.
- OR place your order online!

salamancafreshorders.com.au

salamancafresh.com.au/christmas

Salamanca FRESH

Our Locations

Our Salamanca stores can be found in six locations across greater Hobart.

41 Salamanca Place Hobart 03 6223 2700

Shop 101 Channel Crt 29 Channel Highway Kingston 03 6229 2257 190 Davey St South Hobart 03 6223 1090

116 August Rd Lenah Valley 03 6228 1579 19 Clarence St Bellerive 03 6244 2927

19 Main Rd Huonville 03 6264 1466

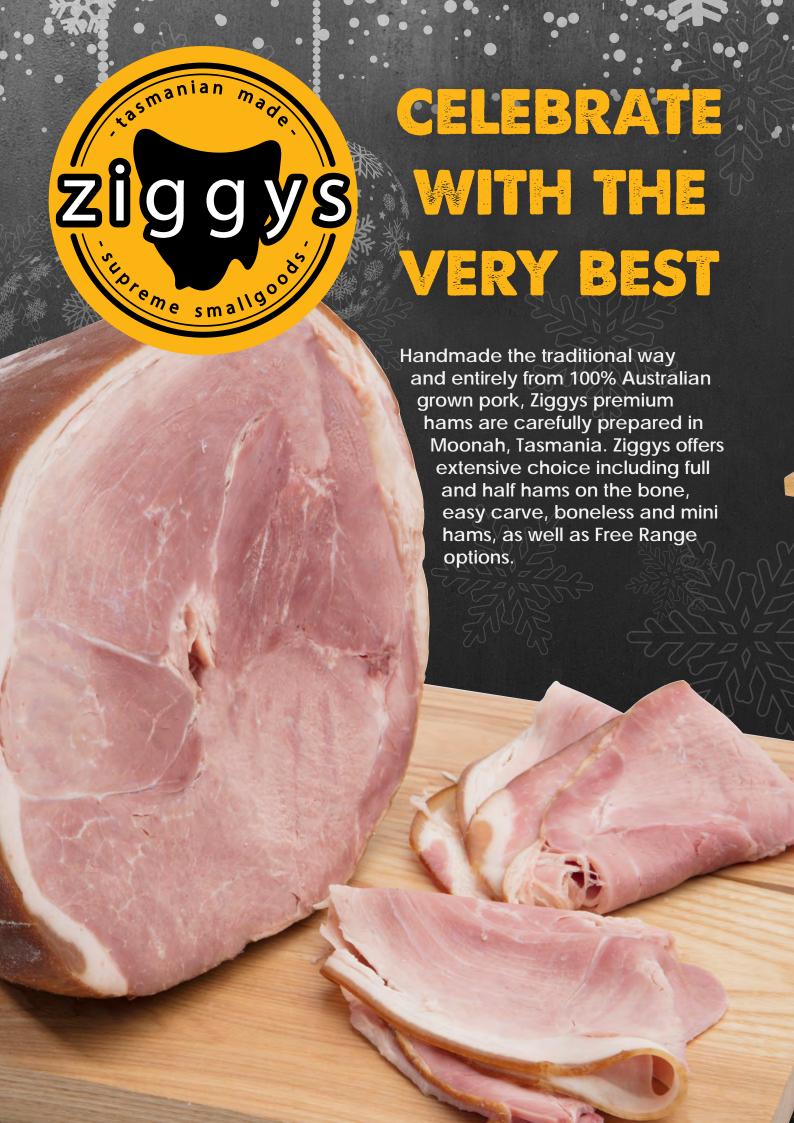




Recipes inside...

Look for the oven mitt to quickly find the recipes throughout this magazine

Orange & Maple Ham Glaze	8
Vicky's Versatile Paste Rub	13
Maisie's Mint Sauce	13
Sesame Crusted Huon Salmon	15
Cherry Bellini	18
Yoghurt, Raspberry and Honey Mouss with Chocolate Decoration	se 23
Individual Tiramisu	24
Anvers Mendients	25
Cadbury White Chocolate Cheesecak	e 26
Red Velvet Christmas Cake	27
Decadent Chocolate Truffles	28
Candied Almonds	29
Chocolate Dipped Hokey Pokey	29
Tender Baked Gammon Ham	Back Cover



KNOW YOUR HAM.

• FULL LEG BONE IN

A full leg sourced from 100% Australian grown pork. Traditionally cured, cooked and wood smoked and ready to be enjoyed. Serves 8-10 people. Free range also available.



A half leg sourced from 100% Australian grown pork. Traditionally cured, cooked and wood smoked and ready for slicing. Large enough for 4-6 people. Free range also available.

EASY CARVE LEG FULL OR HALF

A leg ham with just the hock bone remaining, sourced from 100% Australian grown pork. Traditionally cured, cooked, wood smoked and ready to serve.

BONELESS MINI DELUXE HAM

A mini leg ham with the bone fully removed. This ham is sourced from 100% Australian grown pork and is traditionally cured, cooked and wood smoked, ready to serve. The perfect sized ham for two.

ZIGGYSTASMANIA.COM.AU



HAM TIPS AND TRICKS

GLAZING A COOKED HAM

- 1. Remove rind and score ham in a diamond pattern.
- Place ham scored side up in a large baking pan and brush over the prepared glaze.
- Bake at 180C for 20 minutes per kilo until ham is brown and warmed through.

STORING A HAM

- 1. Mix together 4 cups of water with 2 tbsp vinegar. Soak the ham bag in this mixture, then wring out excess water and place ham inside.
- 2. Store in coolest part of fridge. Every few days, remove the ham, soak the bag in more solution, wring out and place ham back inside.

HOW TO CARVE A HAM

- 1. Place ham skin side up. Run a sharp knife from half way along the left side of the ham, around the front to the other side. Peel the rind back.
- 2. Using a large sharp knife, make a vertical cut toward the bone at the shank (narrow) end of the ham. Next, make a cut at an angle to meet the first cut and slice off a small wedge of ham. This creates a greater surface area for carving your first proper slice.
- 3. Continue to carve toward the ham bone, taking long sweeps with the knife to create lovely thin slices the full width of the ham. The pieces will increase in size as you carve your way up the bone. If your knife isn't long enough, you can start to make slices from the sides of the ham to the middle, alternating sides as you move along the bone.
- 4. To carve the underside of the ham flip it over, and cut long, flat slices parallel to the ham bone.



ORANGE & MAPLE HAM GLAZE

INGREDIENTS

- 3/4 cup maple syrup
- 3/4 cup brown sugar, tightly packed
- 3 tbsp Dijon mustard
- 3/4 tsp ground cinnamon
- 1/2 tsp nutmeg

METHOD

Place the ingredients in a bowl and whisk together until well combined.



Styling a Simplistic Rustic Setting Celebrate our environment this Christmas.

For a simple & rustic touch, do away with all that glitters and instead adorn your table with fresh and fragrant foliage.

Use linen in neutral tones for place mats and napkins and add a touch of colour with native berries and flowers.

The main dish will shine in the center of the table, along with all the trimmings.



When the festive celebrations draw to a close and it's time to tidy up, your decorations can simply be safely composted.



dried orange slices





berries and locally grown cherries



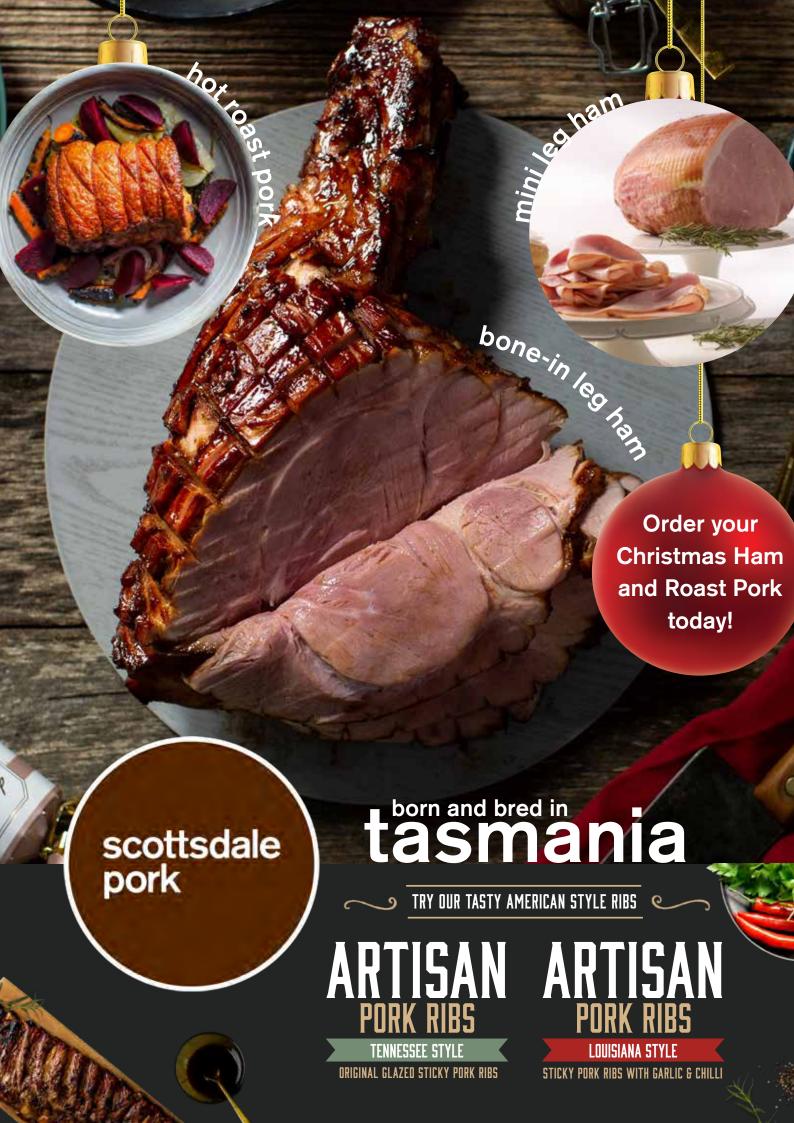


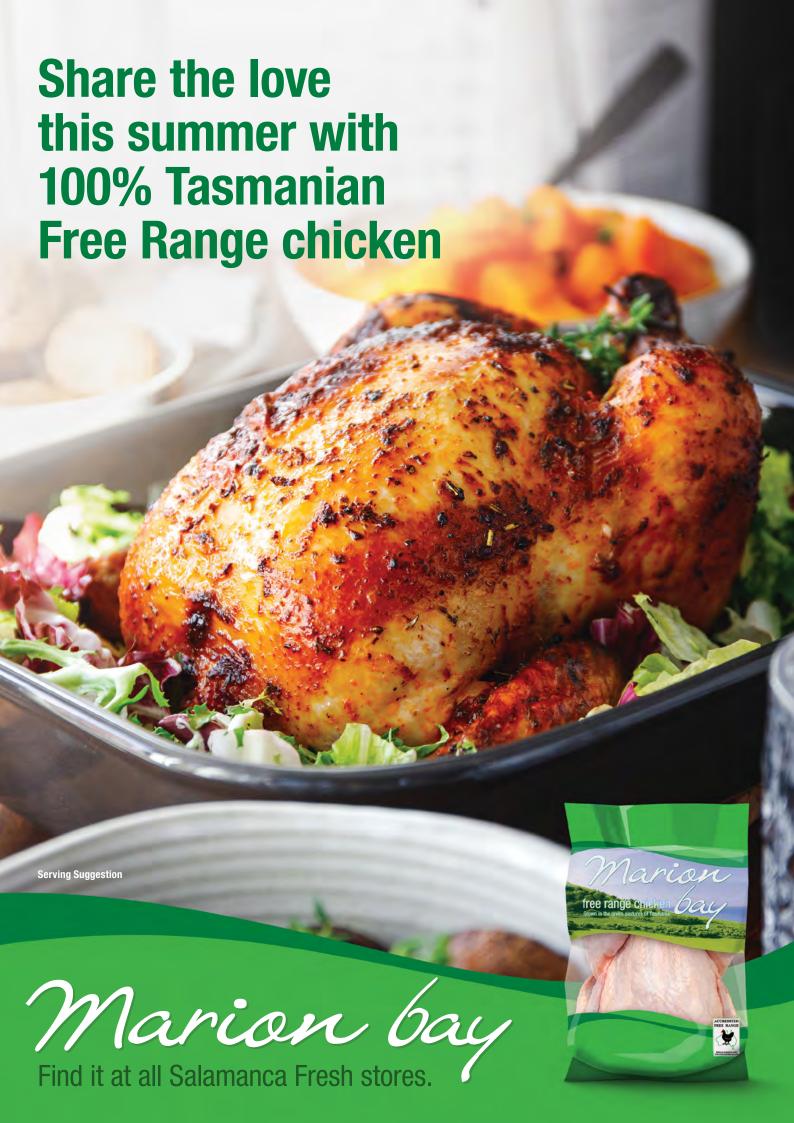
whole walnut or macadamia kernels and natural almonds











Adding flavour to fresh meat...

Fresh herbs, spices with bite, juicy garlic and a few pantry essentials go a long way in boosting the flavours in fresh cuts of meat.

Here we share a couple of the Salamanca Fresh family favourites, sure to make your centerpiece roast go from delicious to unforgettably great!





INGREDIENTS

- 3cm piece of fresh ginger, peeled and roughly chopped
- 2-3 cloves of garlic, peeled and roughly chopped
- 1 red chilies, roughly chopped
- Dash of olive oil and a good pinch of sea salt

METHOD

- 1. Take a mortar and pestle or food processor and place the ginger, chili, garlic, salt and dash of olive oil.
- 2. Grind or process to a paste, which doesn't have to be smooth.
- 3. Set aside for later.
- 4. When ready to use, rub the meat with a tablespoon of olive oil and season with salt and pepper, then rub the paste all over the meat before cooking.

The paste rub is marvelous to use on a range of meats, including fish, chicken, lamb and beef.



INGREDIENTS

- 1/2 cup leaves
- 1 pinch salt
- 1/4 cup white sugar
- 1/2 cup malt vinegar
- 1/4 cup water

METHOD

- 1. Chop the mint with the sugar and salt until minced. This can also be done by pulsing in a food processor.
- 2. Mix together with the liquids and place into a serving jug.

The ultimate freshly made mint sauce for the ultimate roast lamb!







This time of the year can be busy enough.

So why not take the pressure off by serving up some Huon Salmon? Not only is it quick and easy to prepare and cook, but it's also healthy and delicious. Have some Huon Salmon in the fridge and make this Festive Season a whole lot easier.



Find lots of other quick and easy recipes at

huonsalmon.com.au/recipes



SESAME CRUSTED HUON SALMON

PREP TIME 10 minutes | COOK TIME 10 minutes | SERVES 2

A perfect pan-fried salmon portion atop a delightfully zesty salad – perfect for easy entertaining or that quick mid-week meal.

INGREDIENTS

- 2 Fresh Huon Salmon portions, skin off
- ½ cup sesame seeds
- 1½ cups edamame beans
- 1 cucumber, peeled into ribbons (discard seeds)
- 2 cups finely sliced cabbage
- 1 lime, juiced
- 1 tbsp olive oil
- 1 tsp wasabi paste
- Small bunch coriander
- Salt to season

METHOD

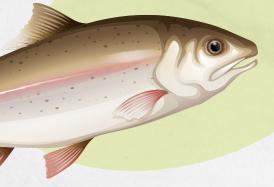
Roll salmon portions in sesame seeds and set aside.

To make the salad dressing, combine the lime juice, a little olive oil and wasabi, season to taste. Then, mix edamame beans, cucumber, and cabbage, toss through the salad dressing and when ready to serve add coriander.

Heat the remaining olive oil in a non-stick frying pan over a medium to high heat. Once the oil starts bubbling, add the salmon and fry for 4 minutes. Flip the salmon over, reduce heat and cook for a further 2 minutes or to your liking.

Transfer the salmon to a serving plate and serve with salad. Enjoy.





Seafood tips & tricks



Sidestep the salt.

When cooking seafood, try to avoid adding salt. Instead, use lemon, ginger, garlic, spices and fresh or dried herbs. If pan-frying, season the pan, not the fish.

Get creative with the cooking method.

Seafood can be cooked in many different ways. Try pan frying, roasting, baking, barbecuing, steaming, smoking and grilling. Be careful not to overcook though, because seafood cooks faster than meat and poultry and can toughen if overcooked.

Keep it cold.

Fresh seafood needs to be stored in the coldest part of the fridge. Keeping it in a sealed container will help maintain freshness and it should be eaten within one to two days.

Pat dry for the pan.

Before cooking fish fillets or scallops, be sure to pat them dry prior to adding them to the pan. Moisture on the outside will prevent your dish from browning properly.

Use green prawns to add *flavour*

Green prawns are uncooked prawns and the best to buy for cooking a hot, flavoursome dish, such as garlic prawns.

A glass for the pan and a glass for the cook.

When using a seafood recipe that calls for wine, beer or spirits, be sure to choose one that you would like to drink as an accompaniment to the finished meal. You'll notice the flavours complimenting each other nicely!

Let the seafood be the star.

One of the joys of cooking with seafood is the unique flavour that belongs to the fresh seafood itself. Try not to drown it out with too much flavour and be careful to celebrate the delicate texture of the meat.



Putting together a Seafood Platter



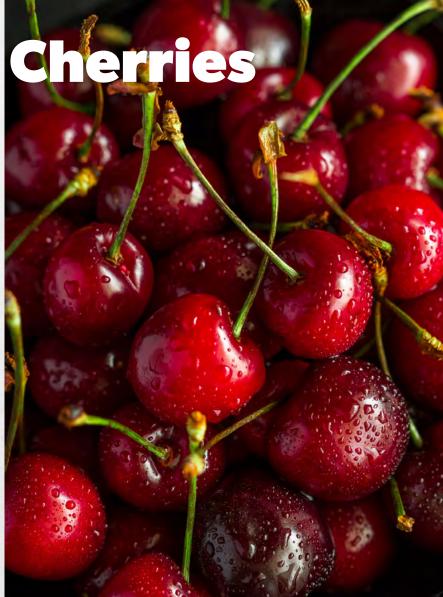
Tasmanian Cherrie

Call us biased, but we think Tasmania's fresh seasonal produce is the best in the world. This is especially true of our world-class, export quality cherries!

We find great joy and delight in providing our local customers with the freshest, juiciest and tastiest cherries around. They are synonymous with summer and Christmas and we just can't get enough of them.

Our premium cherries are produced by Ried Fruits in the pristine Derwent Valley in southern Tasmania. Their cherries are renowned for their flavour, size and firmness due to the ideal maritime climate of the island state. Reid Fruits export their magnificent produce to over 20 countries around the world and are one of the largest cherry producers in Australia.

When asked how we enjoy our cherries, the answer is simple... fresh is best! Chomp them straight off the stems, or chop in half, remove the pit and serve alongside your favourite dessert.





CHERRY BELLINI

INGREDIENTS

- 6 cups chilled Fresh cherries, pitted
- 300mL Chamboard Liqueur, chilled
- 750ml Four of Us Sparkling, chilled
- Fresh rosemary sprigs to garnish

METHOD

- 1. Fill a chilled glass pitcher with fresh pitted cherries.
- 2. Pour the Chamboard Liqueur over the cherries.
- 3. Slowly pour in the Four of Us Sparkling.
- 4. Pour into champagne flutes and garnish each flute with 1 sprig of rosemary.

Tip: Cherries, blueberries or raspberries can be easily substituted for cherries! Simply pick your favourite and enjoy.







CHEESE OF DISTINCTION

ENGLISH COUNTY INSPIRED CHEESE









SINCE 1908, OUR DAIRY HERDS HAVE GRAZED THE UNIQUE RYEGRASS FOUND ONLY AT 41 DEGREES LATITUDE™ TO PRODUCE GOLDEN, NUTRIENT-DENSE MILK.



DISCOVER HANDCRAFTED BRITISH CHEESES

Snowdonia Cheese range available in-store:















Rock Star 150g • Truffle Trove 150g • Black Bomber 150g • Beechwood 150g • Green Thunder 150g • Red Storm 150g • Bouncing Berry 150g

Exceptional flavour, expertly crafted





DIPS FOR THE PERFECT CHRISTMAS SPREAD

Boasting many delicious flavours, Fifya Plant Based dips and Olive Branch Heavenly Trio dip range will make your Christmas spread unforgettable. Pair with your favourite crackers or crudites for the perfect Christmas lunch or dinner platter.

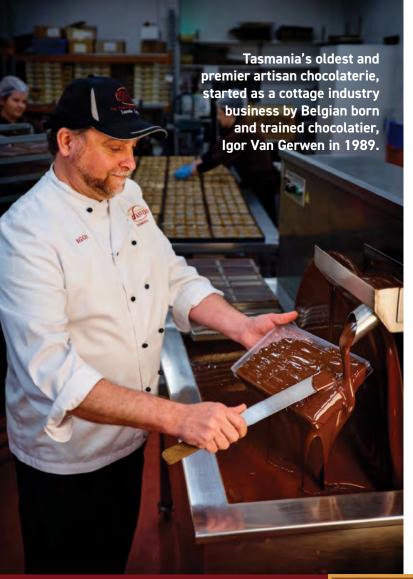




Sweet and juicy, our summer strawberries are proudly grown in the Huon Valley by D.M. Jennings & Sons. This strawberries from this Tassie owned farm have a distinctive pink-red hue and are perfect for adding to desserts, placing on grazing platters or soaking in your favourite liquor.

Our locally grown blueberries are grown on nearby farms, picked and packed with care. The result is tender, crunchy and flavoursome berries, packed with juice and ready to be enjoyed by the handful! Enjoy on their own, added into desserts or sprinkled through a summer salad.

One of our favourite things about summer is the harvest of magnificent Tasmanian grown raspberries!
Lucaston Park Orchards, is a fourth generation fruit farm in the heart of the Huon Valley Tasmania. Lucaston Park Orchards pride themselves with producing the best tasting fruit possible.
All fruit is packaged on farm and delivered to the stores as soon as possible to ensure it is fresh and tastes delicious.



A SWEET TREAT

ANVERS CONFECTIONERY ONLY USES THE HIGHEST QUALITY INGREDIENTS AND WHERE POSSIBLE. THE BEST OF THE LOCAL INGREDIENTS

f course, Anvers' main ingredient is cacao, and this is what sets these products apart from other artisan chocolates in the market; Igor does not use "Off the shelf" couverture chocolate made from modern Hybrid varieties of cacao. Instead he travels the world to source flavoursome heirloom varieties of cacao that reminds him of the finest chocolate he grew up with. These varieties are ethically sourced through direct trade with the farmer co-operatives and are grown using sustainable methods.

The ultimate in heirloom cacao is the Fortunato No4. This cacao is not only the most sought after by some of the World's most famous chocolatiers, but it is also proven to be the purest Peruvian Nacional variety (DNA tested by the USDA). The Fortunato No4 is identical to the original cacao as it would have been enjoyed by the Inca's in the upper Amazon basin a 1000 years ago.

Try the Fortunato No4 for yourself, impress someone with this special gift or create Igor's Tasmanian dessert recipe below for the Christmas table.

YOGHURT, RASPBERRY AND HONEY MOUSSE WITH CHOCOLATE DECORATION

- 50g Blue Hills Meadow Honey
- · 25g Tas. Honey Co. Leatherwood Honey
- 300g Tamar Valley Greek Yoghurt
- 200 ml Ashgrove Cream
- · 1 sheet gelatine soaked in a little cold water
- 1 teaspoon vanilla paste
- 300g fresh or frozen Tasmanian raspberries
- 300ml Spreyton Fresh apple juice
- · 2 gelatine sheets soaked in a little cold water
- 100g Anvers Fortunato No4 couverture dark chocolate
- Fresh raspberries and icing sugar for decoration

For the Mousse: Melt the gelatine on low heat and whisk in the honeys. Fold in the yoghurt and vanilla. Whisk the cream to soft peaks and fold into the mixture scoop by scoop.

For the Coulis: Simmer apple juice and berries for 20 minutes to reduce. Melt the gelatine into the mixture. Leave it to cool. Layer the mousse and coulis in 8 martini glasses and let them set in the refrigerator for 1 hour.

For the Decoration: Decorate with broken chocolate, raspberries and a dusting of icing sugar.







INDIVIDUAL TIRAMISU



- 18 lady finger biscuits
- 1 cup freshly brewed espresso
- 4 egg yolks
- 1/2 cup white sugar
- 1 cup double cream + 2 tbsp extra
- 1 cup Mascarpone
- Cocoa powder for serving

- 1. In a large baking dish, lay the ladyfingers out flat. Pour the espresso evenly over the top and allow the biscuits to soak.
- 2. To make the mascarpone filling, place the egg yolks, sugar and 2 tbsp of heavy cream in a small saucepan. Whisk until well combined. Place the saucepan over medium heat and whisk constantly until the sugar is dissolved and the custard has thickened enough to coat the back of a spoon. Transfer to a large mixing bowl and allow the custard to cool completely.
- 3. Add the mascarpone to the cooled custard and whisk together until smooth.
- 4. Once cooled, add the remaining 1 cup of heavy cream to a mixing bowl and beat until stiff peaks form, gently fold the whipped cream into the mascarpone and custard mixture.
- 5. Spoon the mixture into a piping bag ready for assembly.
- 6. The lady fingers should now be softened and have absorbed the espresso. Cut each in half.
- 7. Using 6 glass serving dishes, place 2 biscuit halves in the bottom of each dish. Squeeze a layer of custard over the top. Place two more biscuit halves on top, squeezing more custard to cover. Place two more biscuit halves on top, then squeeze enough custard to fill the glass to the top. Smooth the surface with a flat knife.
- 8. Refrigerate for several hours or overnight, then dust with cocoa powder when ready to serve.



ANVERS MENDIENTS

INGREDIENTS

- Tempered Anvers Chocolate: Milk, Dark & White (scan QR code for tempering instructions)
- Dried fruits, roasted or raw nuts and/or cacao nibs. You can make the toppings to your liking, but aim for 3-4 toppings per mendient.

METHOD

- 1. Prepare the toppings so that they are ready at hand.
- 2. Pipe small chocolate discs of approximately 2.5cm diameter onto the sheets
- 3. Place the toppings carefully onto the disks before the chocolate sets.
- 4. Refrigerate for 10 minutes and they are ready.

Notes: Do not pipe too many at once as the chocolate might set before you have time to place the toppings in the right position.

You can use your imagination regarding the

You can use your imagination regarding the toppings.





Cadbury's White Chocolate Baking Chocolate is made using real cocoa butter, ensuring you get rich chocolaty flavour, velvety smooth texture and a high gloss finish to all your desserts.



Cadbury White Chocolate Cheesecake

INGREDIENTS

- 11/4 cups shortbread biscuits, crushed
- 75g butter, melted
- 500g Philadelphia Cream Cheese, softened
- 3/4 cup caster sugar
- 1 tsp grated lemon rind
- 2 tsp gelatine dissolved in 1/4 cup boiling water, cooled
- 180g (1 block) Cadbury Baking White Chocolate, melted
- 1 cup pure cream, lightly whipped
- Fresh berries, for decoration
- Icing sugar, for dusting

- 1. Combine the biscuits and butter into dough and press into the base of a lightly greased 22cm spring form pan.
- 2. Beat the cream cheese, sugar and lemon rind with an electric mixer until smooth. Stir in the gelatine mixture and fold into the melted Cadbury White Baking Chocolate and cream to combine.
- 3. Pour the filling into the prepared base. Refrigerate for 3 hours or until set. Decorate with fresh berries and dust with icing sugar.







INGREDIENTS

- 1 cup shortening
- 3 cups white sugar
- 4 eggs
- 4 tbsp cocoa
- 8 tbsp red food coloring
- 2 tsp salt
- 2 tsp vanilla extract
- 2 cup buttermilk
- 5 cups sifted all-purpose flour
- 21/2 tsp baking soda
- 2 tbsp distilled white vinegar

FROSTING

- 900g cream cheese, softened
- 450g butter, softened
- 2 teaspoon vanilla extract
- 8 cups sifted icing sugar
- Fresh pomegranate seeds to garnish

- 1. Preheat oven to 180C
- 2. Cut out baking paper for the bottom of three 23cm and two 20cm round pans. Grease and flour the sides. Preheat oven to 350 degrees. Cream shortening and sugar. Add eggs and beat well. Mix salt, vanilla and buttermilk together. Add alternately the flour with the milk mixture to the creamed mixture. In a small bowl, make a paste of cocoa and red dye. Add paste to creamed mixture and stir to combine. In another small bowl mix baking soda with vinegar. Fold mixture into cake batter. Don't beat or stir any more. Split evenly between the different sized pans respectively and place in the oven. Bake for 30-35 minutes. Let cool completely.
- 3. For Cream Cheese Frosting: In a large bowl, beat the cream cheese, butter and vanilla together until smooth. Add the sugar and on low speed, beat until incorporated. Increase the speed to high and mix until very light and fluffy.
- 4. Split the frosting into 5 portions. Spread the first portion onto one of the 23cm cakes, then place the second 23cm cake on top. Spread more frosting on top and place the third 23cm cake on top. Spread icing in a smaller circle on top and place the first 20cm cake on top. Spread the top with more icing and place the last cake on top.
- 5. Gently spread icing all over the top and sides of the cake, then use back of a large knife blade to smooth the icing all around, scraping so that the cake and layers are showing slightly underneath.
- 6. Garnish with pomegranate seeds and serve immediately.



Sweet gifts homemade with love

Looking for a waste-free way to gift this Christmas?

Homemade goodies are all the more special because of the time and love that goes into creating them. Package in clean mason jars, with bows saved from previously received gifts and be ready to spread joy.



DECADENT CHOCOLATE TRUFFLES

INGREDIENTS

- 220g high quality couverture dark chocolate, very finely chopped
- 2/3 cup heavy cream
- 1 tbsp unsalted butter, softened
- 1/2 tsp vanilla extract
- Chocolate sprinkles to coat

- I. Place the chocolate and butter together in a heat proof mixing bowl.
- 2. In a saucepan over medium heat, add the cream and bring to a simmer.
- 3. Pour the cream over the chocolate and butter and allow to rest for 5 minutes. Add the vanilla extract and stir until the chocolate has completely melted and the mixture combined.
- 4. Place a piece of kitchen wrap directly onto the surface of the chocolate mixture and refrigerate for 2 hours.
- 5. When the mixture has completely set, scoop into 2-tsp sizes, roll each into balls and then roll each into the topping to coat.
- 6. Serve at room temperature, or cover tightly and store in the refrigerator.

CANDIED ALMONDS

INGREDIENTS

- 1/2 cup firmly packed light brown sugar
- 1/2 cup raw sugar
- 2 tsp vanilla essence
- 1 tsp ground cinnamon
- 3/4 tsp salt
- 1/4 tsp ground ginger
- 1 egg white
- 500g raw almond kernels

METHOD

- 1. Preheat the oven to 120°C. Line a large, rimmed baking try with baking paper.
- 2. Add sugars, cinnamon, salt and ginger into a small bowl and stir to combine well. Set aside.
- 3. In a large mixing bowl, combine the egg white and vanilla and beat until frothy.
- 4. Add the almonds to the bowl with the egg whites and stir to combine. Add the sugar mixture and stir through.
- 5. Spread the almonds out in a single, even layer on the baking tray and place in the oven. Bake for 1 hour, stirring every 15 minutes.
- 6. Once crispy, remove the almonds from the oven and allow to cool completely on the tray.
- 7. Store in an airtight container at room temperature for about a week.







CHOCOLATE DIPPED HOKEY POKEY

INGREDIENTS

- 1 tbsp vegetable oil
- 3/8 cup golden syrup
- 2 tsp bicarbonate of soda
- 80g butter
- 3/4 cup caster sugar
- Dark chocolate chips, melted for dipping

- I. Grease a 20cm cake tin with the vegetable oil.
- 2. Place the butter, sugar and syrup in a large pan and heat gently until the sugar has dissolved.
- 3. Turn up the heat and bring to a rapid boil, boil without stirring until the mixture turns a golden brown, this will take around 4 5 minutes.
- 4. Add the bicarbonate of soda and stir. Be careful here because the mixture will expand and fizz.
- 5. Tip the mixture into the prepared tin and leave for a few hours to set.
- 6. Break into chunks and dip into the melted chocolate. Allow to dry on a baking paper lined tray.







Tasmanian Made

- **1** Federation Chocolate Block Varieties Handcrafted full bean chocolate, made in Hobart from sustainable & ethical ingredients.
- 2 Tasmanian Honey Varieties
 See our huge range of
 leatherwood and wildflower
 honeys, sourced from Tasmanian
 apiaries.
- 3 Christmas Puddings We have a variety of Tasmanianmade Christmas puddings to suit any budget.
- 4 Four of Us Chardonnay, Pinot Noir & Sparkling Wines Exclusive to Salamanca Fresh, grapes from the Coal River Valley are carefully selected for this expertly crafted wine.
- **5** The Tasmanian Meringue Co. Decadent bit sized meringues with exquisite flavours.
- 6 Ashgrove Signature Range
 Cheese
 The perfect addition to any
 gourmet hamper, these
 specialty cheddars are available
 exclusively from Salamanca Fresh
- **7** House d'Anvers Truffles
 Delicate Tasmanian truffles
 handmade the traditional
 Belgian way.

stores.

- 8 Ashbolt Elderflower and Elderberry Sparkling
 An exquisite non-alcoholic sparkling drink for the whole family.
- **9** Tasmanian Halva Premium handmade nut-based sweets that are vegan, dairy-free and gluten-free.
- **10** Lesley Black's Sauce & Relishes Gourmet flavours, all Tasmanian made.
- **11** Rhuby Delights Chocolates
 Freeze dried Tassie fruits encased in smooth premium chocolate.
- **12** Tasmanian Tonic Company
 A sophisticated tonic water
 featuring local flavours, designed
 to pair with sophisticated spirits.





TENDER BAKED GAMMON HAM

INGREDIENTS

- 1 x Ziggys Gammon Ham
- 2 onions, halved
- 2 carrots, unpeeled and cut into 5cm pieces
- 2 celery stalks, cut into 5cm pieces
- 4 bay leaves
- 12 black peppercorns
- Small handful of cloves
- Orange and Maple Glaze (See Page 8)

- 1. Place the gammon into a large lidded saucepan, cover with cold water and bring to the boil over a high heat. Drain the water from the saucepan, add fresh cold water, the onions, carrots, celery, bay and peppercorns and bring to the boil once more. Reduce the heat, cover with a lid and simmer the gammon and vegetables gently for 20 minutes per 500g. (If your pan is not quite large enough to cover the joint completely, turn the gammon over halfway through the cooking time.)
- 2. Remove the gammon from the water and set aside to cool for 15 minutes.
- 3. Preheat the oven to 200C and line a large roasting tin with kitchen foil.
- 4. Use a small knife to remove the rind from the gammon joint, leaving as much of the fat intact as possible. Score the fat in a diamond pattern, and push a clove into the centre of each 'X'.
- 5. Place the gammon into the foil-lined roasting tray, ensuring that the sides of the foil come halfway up the joint to contain any roasting juices.
- 6. Brush half the glaze evenly over the gammon, including one side of the joint. Roast in the centre of the oven for 10 minutes, then take the joint out and brush the top and remaining side with the rest of the glaze. Return the gammon to the oven for a further 10–15 minutes, rotating the tin so that the opposite side of the gammon faces the back of the oven.
- 7. The gammon is ready when the fat on top is glossy and golden brown. Cover loosely with foil if the top begins to look too brown. Remove the gammon from the oven and set aside to rest for 15 minutes before carving.
- 8. Pour any juices that have collected in the kitchen foil into a small pan, and warm through gently.
- 9. Carve the gammon, serve on a large platter and spoon over the warmed juices.

