



THE EUROPE

HOTEL & RESORT

A little something to remember us by . . .

We would like to share some of our recipes, which our Kitchen team prepares with pride and skill for you on a daily basis.

Honey Roast Gammon

Ingredients:

Unsmoked boneless green gammon joint (Boned & Rolled)	3kg
Medium carrots, peeled and roughly chopped	4
Leek, cleaned and roughly chopped	1
Onion, peeled and roughly chopped	1
Black peppercorns, lightly crushed	1 Tsp
Coriander seeds, lightly crushed	1 Tsp
Cinnamon stick, broken in half	1
Bay leaves	3
Cloves	Handful

For the honey glaze:

Demerara sugar	100g
Madeira	50ml
Sherry vinegar	25ml
Honey	125g

Method

- ❖ Put the green gammon into a large saucepan and pour on enough cold water to cover. Add the carrots, leek, onion, peppercorns, coriander seeds, cinnamon stick and bay leaves. Bring to the boil, turn down to a simmer and cook for 3 hours, topping up with more boiling water if necessary. Skim off the froth and any impurities that rise to the surface from time to time. If cooking in advance, leave the ham to cool in the stock overnight. Otherwise, allow it to cool a little, then remove from the pan. Strain the stock and save for soups, sauces, etc, for the coming days.
- ❖ To make the glaze, put the sugar, Madeira, sherry vinegar and honey into a pan and stir over a low heat. Bring to the boil, lower the heat and simmer for 3–4 minutes, until you have a glossy dark syrup. Be carefully and do not leave unattended as it can easily boil over.
- ❖ Preheat the oven to 190°C/Gas 5. Lift the ham onto a board. Snip and remove the string and then cut away the skin from the ham, leaving behind an even layer of fat. Lightly score the fat all over in a criss-cross, diamond pattern, taking care not to cut into the meat. Stud the centre of each diamond with a clove.
- ❖ Put the ham into a roasting tin and pour half of the glaze over the surface. Roast for 15 minutes.

- ❖ Pour on the rest of the glaze and return to the oven for another 25–35 minutes until the ham is golden brown, basting with the pan juices frequently. It also helps to turn the pan as you baste to ensure that the joint colours evenly.
- ❖ Remove from the oven and leave to rest for at least 15 minutes before carving and serving with the Turkey.

Serves 8 – 10

We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort