

## ROAST HAM

**Prep + cook time: 2h Serves: 12**

### Ingredients

200 g   2/3 cup apricot jam	2 tbsp whole cloves
2 tbsp mustard, e.g. Dijon	rosemary sprigs, to garnish
1 smoked & cured ham joint, ~3.5-4 kg, trimmed	salt
	freshly ground black pepper

1. Preheat the oven to 180°C (160° fan) | 350F | gas 4.
2. Warm the apricot jam with the mustard in a heavy-based saucepan, stirring, until smooth and starting to bubble at the edges of the pan. Set off the heat.
3. Place the ham joint on a trivet sat inside a large roasting tray. Score a diamond pattern on the outside fat and stud with cloves at intervals.
4. Brush with some of the apricot and mustard glaze, seasoning with salt and pepper at the same time.
5. Bake the ham for about 1 hour 20-30 minutes until the thickest part of the ham registers at least 71°C | 160F; brush with the glaze from time to time.
6. Once the ham has reached 71°C | 160F, increase the oven to 230°C (210° fan) | 450F | gas 8 and cook for a further 5-10 minutes until the top of the joint is golden-brown and starting to lightly char.
7. Remove from the oven and let cool before slicing and serving.  
Can also be chilled and served cold.

