

Soy, Honey and Ginger Glazed Christmas Gammon

Total time **3050 mins** 30 mins preparation time 140 mins cooking time 2880 mins additional time

INGREDIENTS

8 portion(s)

1.8 kg	unsmoked boned and rolled gammon joint
6	peppercorns
2	bay leaves
2	shallots, unpeeled and halved
2 tbsp	clear honey
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	maple syrup
0.5 tsp	fresh ginger puree
Red onion marmalade:	
50 g	butter
3	red onions, peeled and sliced
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
250 ml	red wine vinegar
250 g	soft light brown sugar

PREPARATION

Step 1

Soak the gammon for 24-48 hours prior to cooking to remove excess salt, changing the water occasionally. Preheat the oven to 180C/350F/Gas mark 4. Drain the gammon and place in a deep roasting tin. Half fill the tin with cold water and add the peppercorns, bay leaves and shallots. Cover with foil, tucking the foil under the lip of the tin to make a tight seal and cook in the oven for 1 hour 20 minutes.

Step 2

Take the gammon out the oven and carefully remove the foil. Lift the joint out of the tin on to a board and remove the string and cut away the rind. Using a sharp knife, score the fat in a diamond pattern. Raise the oven temperature to 220C/425F/Gas mark 7.

Step 3

Discard the water in the tin, rinse it out and return the gammon joint to it. Mix together the honey, soy sauce, maple syrup and ginger puree. Brush liberally over the gammon and return to the oven for 15-20 minutes until caramelised, brushing occasionally with any leftover mixture.

Step 4

To make the marmalade, melt the butter in a large saucepan and sweat the onions until softened. Add the soy sauce, vinegar and sugar and stir until the sugar dissolves. Simmer for about 30 minutes or until the mixture is reduced and thick.

Step 5

Serve the gammon hot with vegetables or cold with salad. Accompany with the onion marmalade.