

Maple Glazed Smoked Gammon



A rich flavoursome roast smoked gammon joint.

Basted in sticky, moreish maple syrup to deliver a smokey sweet contrast.
Serves 6-8

Ingredients

2.5kg Smoked Gammon joint
300ml Maple Syrup

METHOD

Place the joint in a baking tray and cover loosely with foil. Place in the middle of a preheated oven for the time specified.

Carefully remove the foil and netting and top with maple syrup, return to the oven for the last 20-25 minutes of the cook, basting regularly.

Ensure product is thoroughly cooked and piping hot throughout. Do not reheat. Perfectly paired with roasted root veg, spiced red cabbage and herb buttered new potatoes.