

Bertocchi Food Stylist Peta Gray's Christmas Ham Glaze Recipe

1 Bertocchi or San Marino whole leg ham, on the bone (about 8-9kg)

1/2 cup brown sugar

1/4 cup marmalade

2 tablespoon Dijon mustard

Juice and zest of a large orange

Cloves to stud the ham



Preheat oven to 170°C.

Line a large baking dish with 2 layers of non-stick baking paper.

Place an oven shelf in the lowest position. Remove all other shelves.

Use a sharp knife to cut around the shank of the ham, about 10cm from the end. Then run the knife under the rind around edge of ham.

Gently lift the rind off in one piece by running your fingers between the rind and the fat.

Score the fat in a diamond pattern (45° angle), about 5mm deep.

Stud the centres of the diamonds with cloves. Transfer to prepared dish.

Combine brown sugar, marmalade, mustard, juice and zest in a saucepan and gently heat until the sugar has dissolved. Continue to cook until reduced slightly.

Brush one-third of the glaze over the ham. Bake, brushing with glaze every 15 minutes, for 1 hour and 15 minutes or until the ham is golden and cooked.