Marri Honey-Glazed Christmas Ham

The ham you'll be asked for every year starts with ten minutes on Christmas Eve. Brush on half the glaze the night before so it sinks into every score while the house sleeps.



Serves 12 to 15 · Prep 10 min the night before · Bake about 1 hour · 5 ingredients

YOU'LL NEED

- [ ] 1 cooked leg ham on the bone (half leg, 4 to 5 kg)
- [ ] **½ cup Honey in the Garden Marri Honey**
- [ ] 1 orange, zest and juice
- [ ] 2 tbsp Dijon mustard
- [ ] About 30 whole cloves

Deeper, darker glaze? Swap in our Jarrah Honey. It's richer and maltier.

Little hands: pressing in the cloves is the perfect job for the kids.

Leftover glaze: brush it over roast pumpkin or carrots.

METHOD

THE NIGHT BEFORE

1. Run your fingers under the rind to lift it off, leaving the fat on. Keep the rind.
2. Score the fat in a diamond pattern, about 1 cm deep, without cutting into the meat.
3. Warm the Marri honey, orange zest, orange juice and mustard in a small pan for 1 minute and stir until smooth.
4. Brush half the glaze over the ham, working it into the scores. Cover and refrigerate overnight. Keep the rest of the glaze in a jar in the fridge.

ON THE DAY

5. Heat the oven to 180°C (160°C fan). Press a clove into the centre of each diamond.
6. Bake for 50 to 60 minutes, brushing with the remaining glaze every 15 minutes, until deep golden and sticky. Cover the shank end with foil if it darkens too quickly.
7. Rest for 15 minutes before carving.

Keeping leftovers: lay the rind back over the cut face and store the ham in a ham bag, or a pillowcase soaked in water and a splash of vinegar, in the fridge.

MY NOTES