



APRICOT GLAZED HAM

It isn't Christmas without a perfectly glazed ham, perfect to enjoy with a glass of Hāhā Chardonnay. Follow our easy steps to prepare and glaze your festive favourite.

SERVINGS: 25

PREPPING TIME: 15 MINS

COOK TIME: 60-75 MINS

INGREDIENTS

Farmland cooked on bone ham

1 jar (180g) Farmland apricot ham glaze

¼ cup whole cloves

DIRECTIONS

1. Preheat the oven to 180°C fan bake.
2. Remove the skin from the ham leaving 1 cm of fat on the surface. Score the fat with a knife creating a diamond pattern. Generously baste the ham with the apricot glaze. Place a clove in the corner of each diamond. Place into a deep baking dish.
3. Place on the lower shelf in the oven and cook for 60-75 minutes, basting as needed, until cooked to your liking.
4. Leave to rest for 15 minutes, baste again, carve and enjoy.