

CHRISTMAS HONEY GLAZED GAMMON

Suitable for the Christmas lunch.

With only a few essentials, you can have the best roast gammon recipe on your table this Christmas.



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Total Time: 1 hour 20 minutes

Prep Time: 20 minutes

Cook Time: 60 minutes

Serves: 6 people

INGREDIENTS

For the Pesto Sauce

2 cups fresh basil leaves (packed)

1/3 cup pine nuts

2 cloves garlic

1/2 cup extra-virgin olive oil

1/2 cup grated Parmesan cheese Salt and pepper to taste

1/8 teaspoon freshly ground black pepper (optional)

For the Honey Glaze

1/2 cup Honey

1/3 cup basting sauce (your favourite kind)

1 tablespoon Dijon or whole-grain mustard

1/2 cup light brown sugar

2 teaspoons lemon juice

1 teaspoon smoked paprika

For the Gammon

2 kg boneless Gammon, pre-cooked

INSTRUCTIONS FOR GLAZE:

1. Combine all ingredients and whisk until smooth.

INSTRUCTIONS FOR GAMMON:

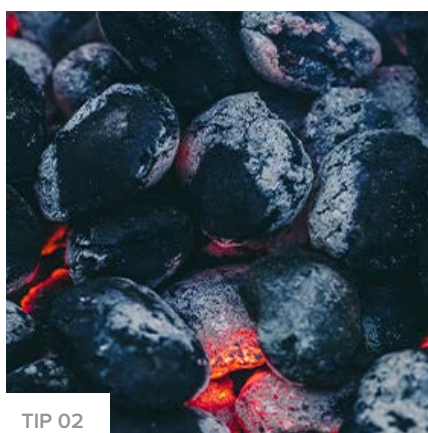
2. Pre-heat your Gas Braai to 180°C
3. Thread the gammon on your rotisserie kit and place it on the gas braai.
4. Place a foil tray under the gammon to catch any juices and prevent flare-ups.
5. Baste the Gammon with glaze, close the lid and cook for 40 minutes. Continue basting every 10 minutes until caramelised.
6. Carefully remove the gammon from the braai and rotisserie. Let it rest for 10 minutes covered loosely with foil.
7. Garnish with pesto, pomegranate and toasted pine nuts for extra crunchy and nutty flavour

MEGAMASTER RECIPE TIPS



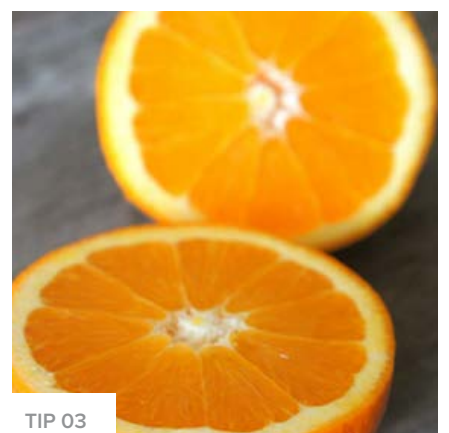
TIP 01

Enjoy this Christmas gammon with braaied pineapple slices.



TIP 02

If you are cooking with charcoal, add 14 fresh coals after an hour, splitting them between the two piles of lit charcoal.



TIP 03

This can also work perfectly with an orange & honey glaze