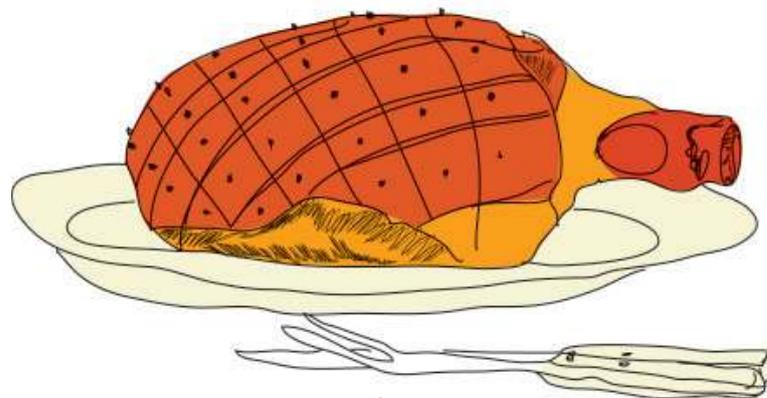


# SPICY PEACH & MANGO JAM GLAZED HAM

The real trick with Christmas ham is finding a lovely free-range one. The next step is making this terrific spicy glaze and slathering it over the delicious cured pork. I also make batches of this glaze to give away as jarred gifts - it's wonderful with any sliced meats.



**Serves:** 12-16

**Time:** 1 hour 15 minutes



## INGREDIENTS

1 ham on the bone  
500 grams fresh peaches  
20 grams fresh ginger, peeled  
1 teaspoon Sichuan peppercorns  
2 star anise  
1 teaspoon chilli flakes  
1 cinnamon stick  
100 grams mango flesh  
200 grams raw sugar  
1 teaspoon ground ginger  
40 grams shaoxing wine  
whole cloves, as required



## METHOD

1. Remove the outer skin of the ham and score the fat into squares for glazing. (You can ask your butcher to do this.) Place the ham onto a large baking tray. Preheat oven to 180°C.
2. Weigh 500 grams water into the mixing bowl. Make a slit in the skin of each peach, place peaches in Varoma and set Varoma in place. Steam **8 min/Varoma/speed 1**. Let peaches cool a little then slip off the skins. Chop the flesh, discarding stones and skin. Set aside. Clean and dry mixing bowl.
3. Place fresh ginger, Sichuan peppercorns, star anise, chilli and cinnamon into mixing bowl and chop **15 sec/speed 8**. Scrape down sides of mixing bowl with spatula.
4. Add peach, mango, sugar and ground ginger and cook for **20 min/100°C/speed 1**. Blend **10 sec/speed 6**.
5. Add shaoxing wine and mix **10 sec/speed 3**. Transfer to a container and allow mixture to cool before pouring half of it over the ham. Push cloves into the centre of each cross-sectioned square of fat. Place the ham into the preheated oven for 25 minutes to glaze. After 10 minutes, spoon over more glaze.

Remove from the oven and allow the ham to cool before slicing at the table. Serve with remaining jam.

### Variation

This glaze also makes a delicious chutney or sauce for chicken wings and lamb ribs. It's an unusual but lovely accompaniment to strawberries and pineapple, too.