

Classic, Christmas meal
Christmas ham

Serves

6

Prep Time

15-20
mins

Cook Time

3
hours



Perfect with...

**Vignes de St Pierre
Sauvignon Blanc**

€5.99
75cl,
€5.99 per 75cl

"I find the sweet, mellow fruitiness of this fabulous French white dovetails beautifully with the deep, rich, smoky flavours this majestic ham possesses."

Enjoy **ALCOHOL** Sensibly. Visit drinkaware.ie

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Garth McColgan

Balsamic Braised Glazed Ham Fillet

Ingredients

Irish Large Ham Fillet
2kg

Braising Stock

1½ chicken stock cubes
90ml balsamic vinegar
8 shallots, peeled and cut in half
2tbs brown sugar
2 sprigs fresh rosemary
700ml water

Method

- Put the ham fillet into a large pot. Fill the pot with water and bring to the boil, then drain. Change the water and repeat the process.
- Dilute the chicken stock in the water.
- Put the ham onto a roasting tray. Add all the other ingredients then cover well with tinfoil and bake at 160°C for 2½ hours. Twice during the cooking process spoon/baste the juices back over the ham to help retain its moisture.
- When the cooking is completed, take the ham from the roasting tray. Remove the skin with a sharp knife and leave to rest, covered in tinfoil.
- In the meantime, pour the stock from the oven tray into a pot. Bring to the boil and simmer until 300ml of liquid is left.
- To reheat, put the ham back on an oven tray and spoon over the reduced liquid.
- Bake in an oven at 180°C for 30 minutes to glaze.
- Carve and spoon over some of the glaze.



Irish Large Ham Fillet
€9.99
EACH
2kg, €4.99 per kg



Demerara Sugar
84c EACH
500g, €1.68 per kg



Shallots*
See in store for price



Sprigs of Rosemary*
See in store for price



Balsamic Vinegar
€1.29
EACH
250ml, €5.16 per kg



Chicken Stock Cubes
89c PER PACK
120g, €7.42 per kg

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.