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PREP: 40
COOK: 120
SERVES: 12

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Christmas Ham Glaze

Take your Christmas ham to the next level with this Maple Vanilla Glazed Ham. Layers of maple syrup, vanilla bean paste, brown sugar and orange create a deep mahogany glaze that's both sweet and savoury, making it the perfect centrepiece for your Christmas entertaining.

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Ingredients

10kg bone-in skin-on whole leg ham

30 whole cloves

1 tbsp unsalted butter

2/3 cup (150g) firmly packed dark brown sugar

1/3 cup Queen Pure Maple Syrup 250mL

1 tbsp Queen Organic Vanilla Bean Paste 140g

2 tbsp wholegrain mustard

1/4 cup apple cider vinegar

1/4 cup orange juice

Method

STEP 1

Preheat oven to 160°C (140°C fan-forced). Remove the ham from the fridge 1 hour before cooking to come to room temperature. Using a small sharp knife, cut around the shank bone about 10cm from the end, then run the knife just under the skin to separate it from the fat layer. Carefully peel back and remove the skin in one piece, leaving an even layer of white fat covering the whole leg.

STEP 2

Using the tip of a sharp knife, score the fat in a deep diamond pattern across the entire surface, about 2.5cm apart, cutting through the fat but not into the meat. Press whole cloves into the centre of each diamond, working right down the leg including the rounded shank end. Cover the bone loosely with a small piece of foil. Place the ham on a wire rack set inside a large roasting tray. Pour 2 cups of water into the base of the tray.

STEP 3

In a saucepan over medium heat, melt the butter. Add the dark brown sugar, maple syrup, vanilla bean paste, wholegrain mustard, apple cider vinegar and fresh orange juice. Whisk well and bring to a gentle simmer for 5 minutes until glossy, thickened and dark. Season with salt and set aside 1/3 cup of glaze aside for the final glossy coat after baking.

STEP 4

Brush the ham all over with a third of the glaze and bake for 30 minutes. Baste generously with the remaining glaze and pan juices every 15-20 minutes for the next 1.5 hours, building up layers of colour each time. The ham is ready when it's a deep, dark mahogany all over and the glaze has caramelised. Tent loosely with foil if any spots darken too quickly.

STEP 5

Rest for 20 minutes then brush over the reserved glaze while still warm for extra shine. Transfer to a board, garnish with fresh herbs at the shank, and carve into thin slices to serve.

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