COOKING PASSION SINCE 1877

Pineapple Glazed Ham with Pickled Pineapple Salad

DIFFICULTY: MEDIUM

PREPARATION TIME: 20 MINS AND 20 MINS REST TIME

COOKING TIME: 1 HOUR 30 MINS

SERVES: 12-16

Ingredients

Glaze

1 cup pineapple juice

2 tbsps lime juice

1 tbsp soy sauce

¾ cup brown sugar

2 tbsps Dijon mustard

1 tsp ground coriander

½ tsp chilli flakes

1 x 4kg leg ham

½ fresh pineapple

Pickled Pineapple Salad

 cup rice wine vinegar

1 ½ tbsps caster sugar

1 tsp mustard seeds

1 tsp coriander seeds

½ tsp salt

Method

Place all the ingredients for the glaze into a small saucepan. Cook, stirring constantly over a medium heat, Induction level 5 until the sugar dissolves. Bring to a gentle boil and continue cooking, stirring occasionally for 6 to 8 minutes or until the mixture is syrupy. Allow to cool.

Remove the skin from the ham and score the fat. Peel the pineapple, remove the core and slice into pieces approximately 3mm in thickness.

Preheat the oven on CircoTherm to 150°C.

Line the universal tray with baking paper. Place the ham onto the tray and layer the pineapple over the ham. Brush with half of the glaze. Cook on shelf position one for

1 ½ hours, basting every 20 minutes with the remaining glaze. Allow to rest for 20 minutes before carving.

Pickled Pineapple Salad

Combine the rice vinegar, sugar, mustard seeds, coriander seeds and salt in a small saucepan. Stir over a medium heat, Induction level 5 until the sugar dissolves. Increase the heat to Induction level 8 and bring to the boil. Remove from heat and allow to cool then strain and add the lime juice.

Combine the pineapple with the remaining ingredients in a bowl. Pour the dressing over the pineapple and allow to stand for 1 to 2 hours before serving.

30ml lime juice

½ pineapple cored & and diced into 1cm pieces

halfHalf red onion, finely chopped

1 red chilli, seeded & and finely chopped

¼ cup coriander leaves

Notes

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au