

HAM

Low and Slow Roasting

21
AT HOME



J.C.J

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results.

Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

Roast in the oven for a minimum of 5 hours at 140°C until a core temperature of 75°C is reached.

Place ham in a roasting tray with 500mls of cold water. Cover with parchment paper then foil.

After 4 hours remove all paper and foil covering and return to oven for remainder of cooking time.

Leave to stand for 30 minutes before carving.