



Glazed Gammon, Peach, Cloves

Gammon

Les vergers Boiron

Peach fruit Puree 200 ml

Gammon 1

Cloves 10

Brown sugar 200 g

As required White wine vinegar

Garnish

As required Broccoli

As required Olive oil

Boil the gammon in water for about 5hrs – until soft.

Allow to cool.

Score and stud the gammon with the cloves.

Make a glaze by bringing to the boil the peach puree and brown sugar.

Brush and glaze the gammon and bake at 180°C in the oven for 45mins, re-glazing every 15mins.

For the sauce, take the remaining glaze and add a splash of vinegar to it.

Char the broccoli for smoky flavor.

