



Honey Baked Gammon With Poached Plums Recipe

Serve: 5

INGREDIENTS

700g Gammon Joint
10g Rapeseed Oil
150ml Honey
30g Sugar
400g Plum Halves in Juice



METHOD

1. Pre-heat the oven - 180C/gas 4.
2. Place the joint in a deep roasting tray, drizzle with the oil and bake until cooked.
3. Coat the joint with the honey and cover with the sugar.
4. Return to the oven for 20 minutes to glaze.
5. Heat the plums in the juice.
6. Slice the gammon to serve accompanied with the plums.