



**READY TO COOK**  
BY HARRIS FARM

# CHRISTMAS HAM WITH NECTARINES & MIXED BERRY GLAZE



PREP  
**20 min**



COOK  
**1½ hr**



SERVES  
**8-12**

## INGREDIENTS:

- > 1 Leg Ham on the Bone
- > 350g Harris Farm Mixed Berry Jam
- > 5 Nectarines

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ¼ Cup Sherry or Other Liquor (Optional)



# METHOD – GET COOKING!



1

**Preheat the oven to 160°C.**

**Remove the thick skin off the leg ham** from the knuckle down **by cutting horizontally all around the knuckle**. Then use your fingers to **carefully tear and pull off the skin**.

**Place the ham on a chopping board** and using a sharp knife **score the ham on the side with more fat**. Aim for approximately 5mm deep cuts. **Set aside**.

2

**In a small pot, heat up the berry jam** with a ¼ cup of **your favourite liqueur** if desired. **Bring to the boil** and then **turn down to a medium heat**. **Cook** for 10 minutes, then **turn off the heat and let it cool** for another 10 minutes.

Meanwhile, **slice the nectarines into round 5mm thick slices** and then **into half moons**. **Place the nectarines on a large lined baking tray**. **Spray some cooking oils** and **brush some of the runny berry glaze**. **Place the nectarines on the tray**, without overlapping them, **lightly brush again with the glaze**, then **set aside**.

3

**Brush some berry glaze all over the leg ham and place into the preheated oven**. **Cook** for 20 minutes, **remove from the oven and brush with more berry glaze**.

**Repeat** this step another **3 times** for a total of 1 hour 20 minutes **cooking all together**.

4

**Remove the ham from the oven and brush with remaining glaze** from the cooking tray and **let it rest** for 15-20 minutes.

Meanwhile, **turn the oven to grill** function at around 200°C. **Place the nectarines on the highest shelf in the oven** and **cook** for 7-10 minutes **until caramelised and golden**.

5

**Serve ham garnished with fresh sprigs of herbs and roasted nectarines**.

## CHEF'S TIPS FOR COOKING AND LEFTOVERS...

- You can add any of your favourite liqueur to the jam like Sherry, Marsala, Port, Brandy etc.
- Once the nectarines are out of the oven, let them cool down. Then carefully place them all over and around the ham.
- Keep an eye on the nectarines every 3 minutes, ovens vary they could burn the nectarines easily.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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