



BOATSHED
MARKET

HOW TO GLAZE & REHEAT YOUR
BOATSHED CHRISTMAS HAM

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Our in-house chefs have cooked your Christmas ham to perfection! It has already been glazed with our house-made glaze and there is extra in the bag for you to use. If you would like to serve your ham hot for your Christmas meal, simply follow the step by step instructions below.

METHOD

STEP1. Preheat your oven to 160 degrees. Remove your ham from the cellophane wrapper and place onto a suitable baking tray.

STEP2. Using the supplied glaze and brush apply a generous amount of glaze over your ham.

STEP3. Place in the oven for 20 minutes. Remove the ham and reglaze using a brush.

STEP4. Reduce oven temperature to 100 degrees and warm through for one hour. Glaze again just before serving.

STEP5. Garnish with a sprig of rosemary or mistletoe & fresh Boatshed cherries.

*Wishing you and your loved ones a
Merry Christmas!*