

BOATSHED

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BOATSHED CHRISTMAS REHEATING GUIDE & INSTRUCTIONS



BOATSHED

CHRISTMAS

GLAZED HONEY & MUSTARD HAM

SUITABLE TO BE EATEN COLD OR WARM

Preheat oven to 140°C. Transfer the ham to a deep baking tray large enough to hold the ham. Evenly drizzle the Boatshed ham glaze over the whole ham. Leave the glazed ham uncovered, place into oven for 30 - 40 minutes. Keeping an eye on the glaze ensuring the ham does not colour too heavily.

AMARETTO & CHERRY-GLAZED HERB CRUSTED HAM

SUITABLE TO BE EATEN COLD OR WARM

Preheat oven to 120°C. Transfer the ham to a deep baking tray large enough to hold the ham. Lightly drizzel with olive oil, leave uncovered, place into oven for 40 - 45 minutes. Keep and eye on the crumba nd make sure it does not burn or colour too much.

STUFFED TURKEY BREAST

SUITABLE TO BE EATEN COLD OR WARM

Preheat oven to 140°C. Transfer the turkey to a deep tray large enough to hold the turkey, leave uncovered and place into the preheated oven for 20 -30 minutes.

WEST AUSTRALIAN FREE RANGE PORCEHETTA

SUITABLE TO BE EATEN COLD OR WARM

Preheat oven to 160°C and transfer the pork to a deep tray large enough to hold the pork, leave uncovered and place into the preheated oven for 20 - 30 minutes.

ROASTED DUCK BALLOTINE

SUITABLE TO BE EATEN COLD OR WARM

Preheat oven to 140°C and transfer the duck to a deep tray large enough to hold the duck, leave uncovered and place into the preheated oven for 20 - 30 minutes.