



Macadamia nuts glazed ham



SERVINGS

15 people

COURSE

Main Course

PERFECT FOR

Celebrations

SKILL LEVEL

Moderate

INGREDIENTS

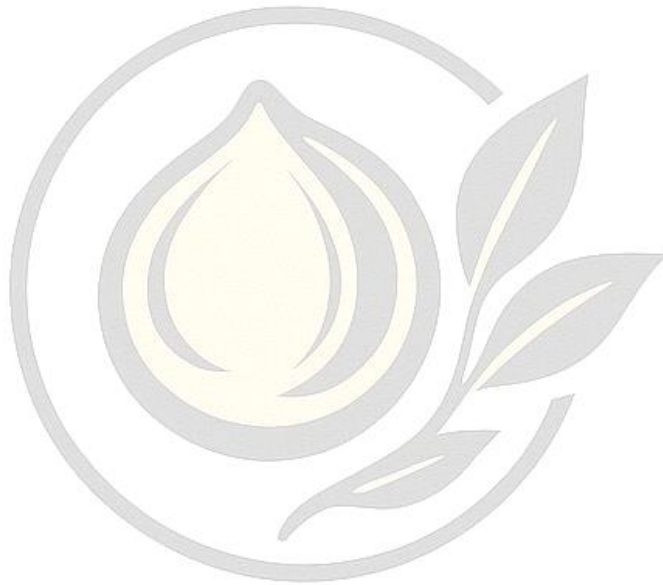
- 8.75-10 kilo ham
- 0.63 cup orange juice
- 3.75 tbsp Dijon mustard
- 375 g jar of orange marmalade
- 1.88 cups chopped macadamia nuts

INSTRUCTIONS

- Preheat the oven to 180°C. Carefully remove the skin from the ham, ensuring that you do not remove the fat as you go. Score the fat in a diamond pattern, taking care not to cut through the fat to the meat.
- Place the orange juice, mustard and marmalade in a saucepan and bring to a steady simmer over medium heat. Simmer for 1-3 minutes to thicken slightly. Carefully brush the ham with

about 1/3 of the mixture and place in the oven for 30-40 minutes, rotating once to ensure it doesn't burn.

- . Place the macadamias in the remaining glaze mixture and stir to combine. Remove the ham from the oven and carefully spoon and press the macadamia mixture over the partially cooked ham. You may need to use your hands or the back of a spoon to press as much as possible so the macadamia glaze sticks.
- . Return to the oven for 20-30 minutes, watching carefully and rotating so that the crust cooks evenly. If one area is cooking too quickly, remove the ham from the oven and cover the area with a small amount of aluminium foil. Once the crust is a beautiful golden colour, remove from the oven and serve warm or at room temperature.



NUTSCO
LIMITED

PREMIUM MACADAMIA
PROCESSING