



*Barossa Farm Produce*

# Black Pig Leg Ham

Tips for preparing and storing.



*The sweetest, moistest ham  
you've ever tasted!*

Heritage Breed  
Free Range  
Preservative Free  
Sugar Cured  
Naturally Smoked  
Gluten Free



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# Black Pig Leg Ham

## How to prepare.

- 1 x 5-6kg Black Pig Leg ham on the bone
- 2 tablespoons of grainy Dijon mustard
- 2 tablespoons dark brown sugar

Remove your ham from the fridge a few hours before you want to cook it.

Take a sharp knife and cut a circle around the hock (bone end) of the leg of ham - this will give you a point that you will remove the skin to.

Remove the skin from your ham carefully and score the fat in a criss cross pattern to allow it to "pop out". Mix the mustard and sugar together and spread all over the skin of the ham.

Place into a baking tray lined with baking paper and a cup of water or white wine - or both.

Place ham for 30-35 minutes into a 220 degree oven (fan forced) or 250 degree oven if not fan forced. The ham will glaze and heat through but you do not want to re-cook the ham or it will dry out.

Let the ham rest for 40 minutes to one hour before carving. This allows the juices to settle.

Carve and serve with traditional condiments.

## How to store.

If you have any ham left over then use a calico bag or piece of linen dampened with cold water and vinegar and wrap your ham in it to keep it moist. Use within 5 days of cooking.

Times & Weights (Approximate guide)

- 2kg-3kg ham 20 minutes 220 degrees
- 4kg-6kg ham 30 minutes 220 degrees
- 6kg-8kg ham 40 minutes 220 degrees
- 8kg + 45 minutes 220 degrees

**THOMAS DUX** Grocer

*Food that's good for you and a whole lot more*