



# GLAZED CHRISTMAS HAM



## QimiQ BENEFITS

- Quick and easy preparation



25



easy

## INGREDIENTS FOR 10 PORTIONS

**2000 g** Whole ham, smoked

### FOR THE GLAZING

**100 g** QimiQ Cream Base

**50 g** Brown sugar

**100 g** Whole grain mustard

**50 g** Honey

Salt and pepper

### FOR THE SAUCE

**50 g** Butter

**50 g** Shallot(s), finely chopped

**20 g** Ginger root, finely chopped

**20 g** Garlic, finely chopped

**30 g** Sugar

**30 ml** Balsamic vinegar, white

**100 ml** Red wine

**1000 ml** Brown fond/stock

**500 g** QimiQ Cream Base

## METHOD

1. For the glazing, add the brown sugar, mustard and honey to the QimiQ Cream Base. Season with salt and pepper and mix well. Brush the ham with the glazing every 10 minutes until fully cooked.
2. For the sauce, sauté the shallots, ginger and garlic in the butter. Add the sugar and deglaze with the vinegar, red wine and stock. Stir in the QimiQ Cream Base and continue to cook until the required consistency has been achieved.