



GLAZED CHRISTMAS HAM



QimiQ BENEFITS

- Quick and simple preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

2000 g Whole ham, smoked

FOR THE GLAZING

100 g QimiQ Sauce 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 Sauce Base

METHOD

1. For the glazing, add the brown sugar, mustard and honey to the QimiQ Sauce 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 Sauce Base and continue to cook until the required consistency has been achieved.