**Festive ham**

**Ingredients**

* joint boneless, unsmoked gammon (rind on) about 5Kg
* 2 teasp each coriander and fennel seeds
* Some cloves
* 2 star anise
* 8 juniper berries
* 5 oz demerara sugar
* 100 ml white wine vinegar
* Dijon mustard -

**Method**

1. Take all the spices and dry fry them in a frying pan until they begin to release their fragrance.
2. Grind using a pestle and mortar
3. Blitz together in a food processor and keep for later in a sealed container.
4. Place ham in pressure cooker, cover with water and bring to the boil.
5. Pour off the water.
6. Put in more water and 100 ml white wine vinegar and pressure cook for 1 hour.
7. Cool in pan.
8. Heat oven to Reg 7/ 220C/200 fan
9. Cut away fat and skin from joint.
10. Score in a criss-cross.
11. Spread on a goodly amount of mustard and pack with spice mix.
12. Line a roasting tin with foil, place in joint and add 2-3 tbsp water to base
13. Roast for 35 – 40 min. until the glaze has completely caramelized and become sticky.
14. Allow to rest for at least 10 min before carving.