

JERK SPICED HAM WITH PERSIMMON CHUTNEY

with 2014 Buchignani Carignane

Yield 8-10 servings

Active Time 1.5 hours

Total Time 24 hours (includes marinating time)

INGREDIENTS

Ham

- 6 lb leg of ham
- 1 tablespoon black peppercorns
- 1 onion, peeled and cut into wedges
- 1 bouquet garni, (leek, celery, bay leaves, thyme)

Jerk seasoning

- 5 cloves garlic, finely chopped
- 5 Scotch bonnet peppers, deseeded and chopped
- 4 red shallots, peeled and diced
- 1 bunch of chives, chopped
- 1 tablespoon brown sugar
- 12 sprigs of fresh thyme
- 3 fresh bay leaves
- 2 tablespoons ground allspice
- 2 tablespoons ground nutmeg
- 2 tablespoons ground cloves
- 2 tablespoons sea salt
- 1/2 cup golden rum
- 1/2 cup malt vinegar

Glaze

- 3 tablespoons marmalade
- 1 cup orange juice
- 1/2 cup golden rum

Chutney

- 1 lb firm Fuyu persimmons, peeled, seeded and finely chopped
- 1 Bartlett or Anjou pear, finely chopped
- 1/4 small red onion, finely chopped
- one inch piece of fresh ginger, peeled and grated
- 1/8 cup raisins
- 1/3 cup brown sugar
- 1/8 cup honey
- 1/8 cup apple cider vinegar
- 1/4 cup dry white wine
- 1 tablespoon lemon juice
- 2 teaspoons mustard seeds
- 2 teaspoons coriander seeds
- 1/4 teaspoon garam masala
- 1/4 teaspoon curry powder
- 1/2 teaspoon red pepper flakes
- kosher salt, to taste



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INSTRUCTIONS

1. Peel the garlic and red onions, and halve and deseed the Scotch bonnets, then place in a food processor. Wash your hands thoroughly afterwards.
2. Add the chives, sugar, rum, vinegar, all of the spices, and the salt to the food processor with the garlic and onion mixture.
3. Pull off and discard the bay stalks, then add the leaves to the processor. Strip in the thyme leaves and blitz until very finely chopped.
4. Place the ham on a board and trim off the outer layer of skin, leaving a layer of fat about one centimeter thick behind.
5. Score the fat all over in a crisscross pattern, making sure you don't cut down into the meat itself.
6. Transfer the ham to a roasting tray and cover with the marinade.
7. Thoroughly rub the marinade all over the meat, then cover with plastic wrap and place in the fridge to marinate overnight.
8. When you're ready to cook, preheat the oven to 350°F and leave the ham to come up to room temperature.
9. Cover the tray with tin foil and reheat the ham.
10. 40 minutes before end cooking time, remove the foil and add the rum, marmalade and orange juice to the tray and mix together with the pan juices.
11. Brush the glaze all over the ham and return to the oven, basting with the pan juices every 5 to 10 minutes until dark & sticky.
12. Once glazed and completely cooked, remove the ham from the roasting tray and transfer to a board to rest for 30 minutes before carving into thick slices.
13. Pour the cooking juices into a gravy boat, skim the excess fat, and set aside as a sauce.

Chutney

1. Combine all ingredients in a pot and bring to a boil over medium-high heat. Reduce to a simmer and cook, stirring often, until chutney is thick and syrupy, about 1 hour and 15 minutes.