



# Baked Thyme Christmas Ham

with Sweet & Savoury Glaze

Grab your meal kit  
with this letter



Thyme



Sweet & Savoury  
Glaze



Piccolo Ham



Prep in: **15 mins**  
Ready in: **75 mins**

Glazed ham means Christmas, and with our sticky sweet and savoury glaze slathered on a premium cured ham, this is the perfect finishing touch to your festive spread.

### Pantry items

Olive Oil, Salt, Butter

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

## You will need

Oven roasting tray lined with baking paper

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	refer to method
<b>thyme</b>	1 packet
<b>butter*</b>	30g
<b>sweet &amp; savoury glaze</b>	1 large packet
<b>salt*</b>	¼ tsp
<b>piccolo ham</b>	1
<b>water*</b>	½ cup

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4103kJ (980Cal)	574kJ (137Cal)
Protein (g)	110.7g	15.5g
Fat, total (g)	28.4g	4g
- saturated (g)	14.1g	2g
Carbohydrate (g)	25.4g	3.6g
- sugars (g)	21.4g	3g
Sodium (mg)	7187mg	1005mg
Dietary Fibre (g)	1.5g	0.2g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Pick **thyme leaves**.
- In a small microwave-safe bowl, add the **butter** and microwave in **10 second** bursts, until melted.
- Add **sweet & savoury glaze**, that **salt, thyme** and a pinch of **pepper**. Stir to combine.

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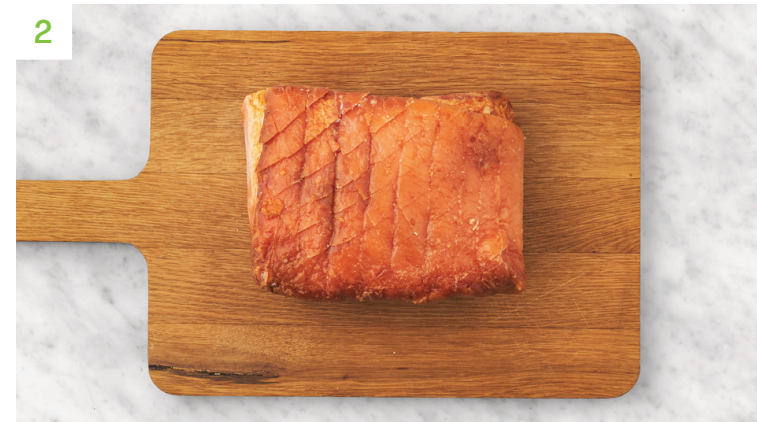
## Roast the ham

- Place **ham**, scored side-up into a lined oven roasting tray. Brush one-third of the **glaze** over all sides of **ham**, then add the **water** to base of tray.
- Roast **ham** for **1 hour**, basting with the remaining glaze every **20 minutes**, until caramelised and heated through.

**TIP:** The water will stop the excess glaze from burning.

**TIP:** Glazing the ham will stop it drying out!

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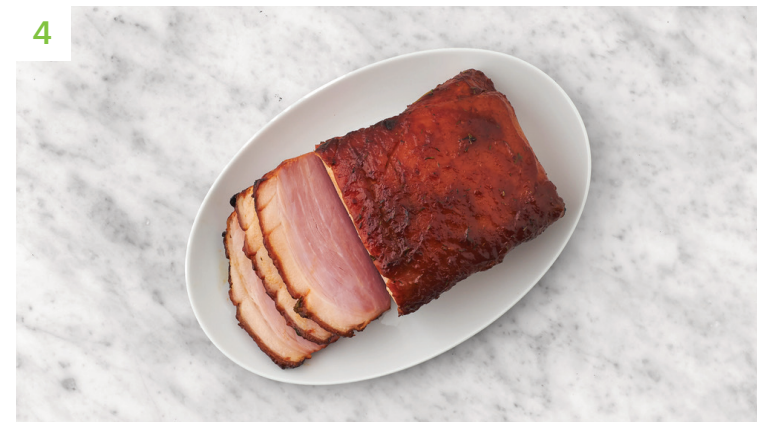


## Score the ham

- Place **piccolo ham** flat side-down on a board.
- Lightly score the top into a diamond pattern, about 1.5cm in length.

**TIP:** Slice almost through the fat, but not into the meat! Scoring the ham allows the glaze to penetrate.

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## Serve up

- Using a roasting fork (to keep the ham steady) and a sharp knife, carve your ham into slices.
- Drizzle over tray juices to serve. Enjoy!

**TIP:** Christmas ham should be cut thicker than normal shaved ham eaten throughout the year.

**TIP:** You can serve your ham warm or at room temperature, depending on your preference.

## Rate your recipe

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