



Char siu glazed leg ham

Serves 8-10

I like to serve this ham with a retro rice salad, a potato salad or, for something different, or on its own on buttered soft milk rolls, salted cucumber, and Taiwanese pork floss, reminds me of market stall street snacks in Asia

Ingredients

1 smoked leg ham (7kg-8kg), bone in, skin removed, fat very lightly scored

Char siu marinade

100 gm caster sugar

100 ml Shaoxing wine

100 ml soy sauce

75 ml dark soy sauce

25 gm red fermented bean curd (see note)

2 garlic cloves, crushed

¼ tsp five-spice powder

Pineapple glaze

300 ml pineapple juice

200 gm honey

2 cinnamon quills

2 star anise

For char siu marinade, blend ingredients and ¼ tsp salt in a blender until sugar dissolves.

Place ham in a large roasting pan and rub marinade all over. Marinate at room temperature for 4-5 hours, turning ham often to coat evenly.

For pineapple glaze, bring ingredients to the boil in a saucepan, stirring to dissolve, then brush all over ham.

Preheat oven to 150°C. Bake ham, basting occasionally with the glaze, until warmed through or internal temperature exceeds 65°C (2½-3 hours). Increase oven to 200°C and roast until glaze is caramelised and charred on the edges (35-45 minutes). Remove from oven and rest for 10 minutes.

Warm remaining glaze and brush over ham. Slice and serve with rolls, pickles, and pork floss.