

# Slow Cooked Mediterranean Sweetcure Gammon Joint



Slow cooked sweetcure gammon.

Served with smokey tomato sauce and chorizo jam to encompass both salty and sweet flavour combinations. Serves 6-8

## Ingredients

1.5-2kg Sweetcure Gammon Joint  
1 finely chopped Small Onion  
1 finely chopped Red Chilli  
400g tin Chopped Tomatoes  
1/2 tsp Sugar  
1/2 tsp Salt  
1 tsp Smoked Paprika  
1 tbsp Sherry Vinegar  
Olive Oil  
200g Chorizo Jam

## METHOD

Place the joint in a baking tray and cover loosely with foil. Place in the middle of a preheated oven for the time specified.



# Slow Cooked Mediterranean Sweetcure Gammon Joint cont.

To make the smokey tomato sauce, put 2 tbsp oil into a heavy-bottomed pan on a medium heat, and cook the onion for about 6-7mins until golden and soft.

Put in the chilli, and cook for another couple of minutes, then add the tomatoes, sugar, salt and smoked paprika and stir well.

Bring to the boil, and then turn down the heat and simmer for about 20 mins until thick and dark. Take off the heat, add 1 tbsp sherry vinegar, and adjust the seasoning if necessary.

Remove the gammon from the oven and carefully remove the foil. Return to the oven for the last 20-25 minutes of the cook, basting regularly. Ensure product is thoroughly cooked and piping hot throughout. Do not reheat.

Serve the gammon, with the smokey tomato sauce, and chorizo jam alongside Tenderstem broccoli and new potatoes. Or serve with Patatas Bravas and Aioli for an alternative summer dinner.

**ELECTRIC 200°C**

30 minutes per 500g, plus an additional 30 minutes

**FAN 180°C**

30 minutes per 500g, plus an additional 30 minutes

**GAS MARK 5**

30 minutes per 500g, plus an additional 30 minutes