



**If you are looking for an alternative to the traditional Christmas turkey this year, we'll be adding a few suggested recipes as December progresses. Christmas ham with a mustard crust is traditional in Scandinavia, but this pork and quince version is just as good.**

### **Ingredients:-**

For the Pork

3 star anise

2 red chillies, chopped

2 tbsp black peppercorns

1 head of garlic

2 onions, halved

300g root ginger, chopped

3 tbsp coarse sea salt

5kg piece leg of pork, bone in

### **For the glaze:-**

100-200ml Quince Syrup

10 star anise

### **Method:-**

1. Mix all the ingredients for the pork in a very large pot, adding enough water to cover. Bring to a boil, reduce the heat and simmer for two to two and a half hours, or until the temperature in the centre of the pork reads 55°C on a meat thermometer. Leave the ham in the liquid until it has cooled completely, then take it out and set aside for up to two days, covered and chilled, until you want to roast it.
2. On the day of serving, preheat the oven to 180°C/gas mark 4.
3. Remove the rind from the ham, leaving the fat behind, and cut a diamond pattern in the fat. Brush the quince syrup over the ham and press a star anise into 10 of the diamonds. Place in a roasting tray and roast for 20?25 minutes, until golden.

{fcomment}