



Fig, Orange and Mustard Glaze

1 orange and ¼ cup of extra juice

2 tablespoons Dijon mustard

3 tablespoons soft brown sugar

1 cup chopped dried figs

1 leg Ham

½ cup of white wine

Pre heat oven to 150 degrees

Grate the zest from the orange, then juice the orange.

Mix the zest, juice, sugar figs and extra juice.

In a small pot bring to boil and simmer for a minute until the fig breaks down and the mix becomes a thickish paste.

Add the mustard and stir through.

Pull the skin from the ham being careful to leave as much of the fat layer on as possible.

Keep the skin, place the ham in the oven for about 40 minutes with the skin over the ham.

Take from the oven now you can cut the fat about 5mm deep in a cross pattern and paint on the glaze. Pour the wine into the pan and put it back into the oven for another 50

minutes, You can baste it once during this time with the wine and juice from the ham. If the glaze isn't all nice and golden at this time turn the oven up to 180 and put the ham back in for a few minutes until it's nicely coloured.