

# BAKED HAM SALAD WITH FRESH HERB PESTO DRESSING

Serves 4-6

Takes about 20 mins per 450g/½kg (1lb) plus 20 mins

1.35kg (3lb) Lean smoked gammon joint

Glaze:

60ml (4tbsp) Dark chunky marmalade

15ml (1tbsp) Sweet chilli sauce

15ml (1tbsp) Demerara sugar

Salad leaves

New potatoes, boiled

Pesto Dressing:

15ml (1tbsp) Fresh basil

15ml (1tbsp) Fresh parsley

15ml (1tbsp) Fresh mint

1

Clove garlic

25g (1oz) Pinenuts

30ml (2tbsp) Grated Parmesan cheese

45ml (3tbsp) Extra virgin olive oil

15ml (1tbsp) White wine vinegar



Place gammon joint in a large saucepan and cover with water.

Bring to the boil and simmer for the calculated cooking time.

Remove joint from the pan, drain, strip off the rind and score the fat into diamonds. Line baking tray with foil.

Preheat oven to Gas Mark 4-5, 180°C, 350°F.

Mix together glaze ingredients.

Place in foil lined roasting tin and spoon glaze over joint. Bake for about 10 minutes until glaze is sticky and golden.

To make Dressing: Whizz together Pesto ingredients in a food processor or hand blender for 1-2 minutes until creamy in texture.

Serve gammon cut into chunky wedge slices with a large pile of salad leaves, boiled new potatoes and a fresh pesto dressing.

NB: This recipe contains nuts.

[www.lovepork.co.uk](http://www.lovepork.co.uk)