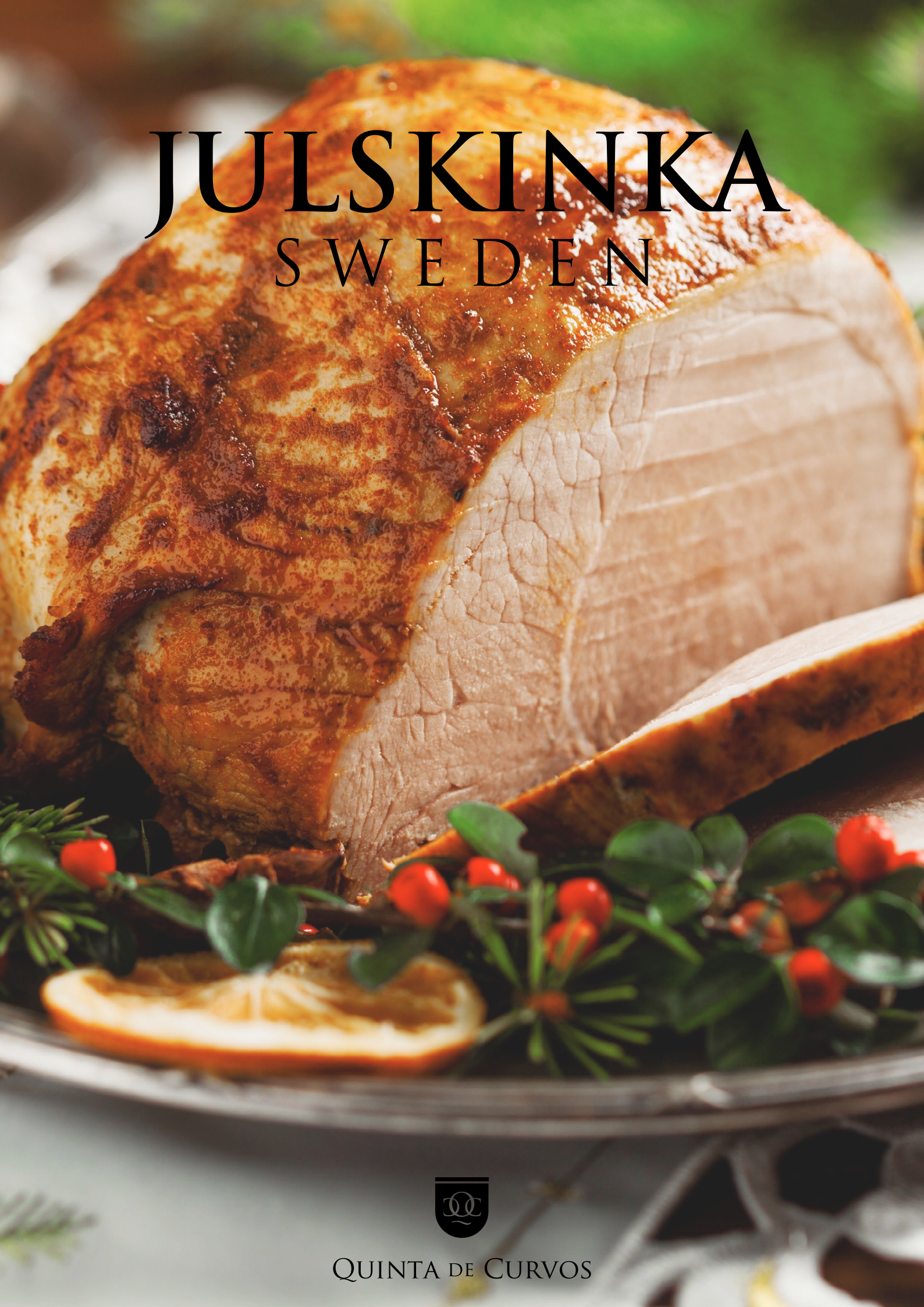


JULSKINKA

SWEDEN



QUINTA DE CURVOS



INGREDIENTS

- 2 tbsp Dijon mustard
- 1 tbsp English mustard, or other strong mustard
- 1 egg yolk
- 1 tbsp golden syrup (corn syrup)
- 1 tsp cornflour (cornstarch)
- 2-3 tbsp fine dried breadcrumbs
- 1 tbsp cloves, optional

METHOD

1. Pre-heat the oven to 240°C (480°F, gas 9, fan 220°C).
2. When the ham is cold enough to handle, remove the rind and most of the fat underneath, but leave a thin layer. Score a diamond pattern in the layer of fat left.
3. Mix the mustards, egg yolk, syrup and cornflour (cornstarch) and spread over the ham.
4. Sprinkle the breadcrumbs over the glaze and roast for 10-15 minutes until a nice golden colour.
5. Remove the ham to somewhere cold, such as outside or a cold garage, so that the ham cools as quickly as possible trapping in all the moisture so that you end up with a lovely juicy ham.
6. When cold, garnish the ham by studding it with whole cloves if desired.