

Baked gammon with spicy bread sauce : main course / Tesco.

Contributors

Tesco (Firm)

Publication/Creation

[Cheshunt] : Tesco, [1994]

Persistent URL

<https://wellcomecollection.org/works/xf2kacsj>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



RECIPE
COLLECTION

from
TESCO

**BAKED
GAMMON
WITH SPICY
BREAD SAUCE**

MAIN COURSE

TESCO

**BAKED
GAMMON
WITH SPICY
BREAD SAUCE**

SERVES 4

INGREDIENTS

900g (2lb) Smoked or Unsmoked
Gammon Joint
3 x 15ml sp (3tbsp) Dijon Mustard
Grated Rind of 1 Orange
3 x 15ml sp (3tbsp) Demerara
Sugar

For the Sauce

600ml (1pt) Breakfast Milk
1 Onion, roughly chopped
2 Bayleaves
Large pinch of Nutmeg
2 Cloves
2 Cardoman Pods, lightly crushed
125g (4oz) Fresh White
Breadcrumbs
142ml (5 fl oz) Fresh Sour Cream
with Onion & Chives
Salt and Freshly Ground Black
Pepper
Freshly Chopped Chives

METHOD

- 1** Remove the gammon from outer packaging and cook in the oven following the instructions on the pack.
- 2** 30 minutes before the end of the calculated cooking time remove the outer layer of fat, if any and mark into diamond shapes with a sharp knife.
- 3** Mix together mustard and orange rind and spread over the top and sides of the joint, sprinkle with the sugar and return to the oven for the remaining cooking time.
- 4** Put the milk, onion, bayleaves and spices into a pan and simmer for 15 minutes until the onion is soft. Discard the bayleaves, cloves and cardoman pods, and process the remaining mixture until smooth.
- 5** Return to the pan, stir in the breadcrumbs and cook for a further 10 minutes. Add the sour cream and seasonings and allow to heat through.
- 4** Serve thick slices of hot or cold gammon with the bread sauce topped with freshly chopped chives.