Glazed Jerk Ham

Servings: 20 | Prep: 25 min. | Cook Time: 1 hr.

INGREDIENTS

5 CLOVES OF GARLIC
2 RED ONIONS
5 FRESH CHILLIES
1 BUNCH OF FRESH CHIVES
1 TBSP GOLDEN CASTER SUGAR
2 GOOD SPLASHES OF GOLDEN RUM
125 ML MALT VINEGAR
2 TBSP GROUND ALLSPICE
2 TBSP GROUND NUTMEG
2 TBSP SEA SALT
3 BAY LEAVES
½ BUNCH FRESH THYME
11 LB COOKED LEG OF HAM

GLAZE

4 OZ GOLDEN RUM
JUICE OF 3 ORANGES

DIRECTIONS

1 Begin this recipe at least 2 hours ahead.

2 Peel the garlic and red onions, and halve and deseed the chillies, then place in a food processor (wash your hands). Add the chives, sugar, rum, vinegar, all the spices and the

salt. Pull off and discard the bay stalks, then add the leaves to the processor. Strip in the thyme leaves and blitz until very finely chopped.

3 Place the ham on a board and trim off the outer layer of skin, leaving a 1cm layer of fat behind. Score the fat all over in a crisscross pattern, making sure you don't cut down into the meat itself. Transfer the ham to a roasting tray and pour over the marinade. Rub it all over the meat, getting into all the nooks and crannies, then cover with plastic wrap and place in the fridge to marinate for at least 2 hours, but preferably overnight.

4 When you're ready to cook, preheat the oven to 350°F and leave the ham to come up to room temperature. Cover the tray with foil and reheat according to pack instructions. Around 40 minutes before the time's up, remove the foil and pour over the rum. Add the marmalade and orange juice to the tray and mix together with the pan juices to make a glaze. Brush all over the ham and return to the oven for the remaining time, brushing and spooning over the glaze and rub every 5 to 10 minutes until dark, sticky and gnarly.

5 Once glazed to perfection, remove to a board to rest for 30 minutes before carving into nice thick slices. Pour the cooking juices into a jug, skimming away the fat – it'll make an epic spicy gravy to drizzle over at the end, if you like. Serve with a fresh, crunchy salad and some spiced peach chutney.

Apple Cake with Toffee Crust

Servings: 12 Prep: = 1 hr. Cook Time: = 1 hr. 15 min.

INGREDIENTS

4 MANGOES, CUBED
¼ TSP PINK PEPPERCORNS
2 TBSP PISCO
1 TBSP MUSCOVADO
2 TBSP QUINOA
1 TBSP CASTER SUGAR

PREPARATION

1 Preheat the oven to 325°F. Butter and flour a 9-inch springform tube pan. In a medium bowl, whisk the flour with the salt and baking soda. In a large bowl, whisk the oil with the granulated sugar. Whisk in the eggs one at a time. Add the dry ingredients and whisk until smooth. Fold in the diced apples with a rubber spatula. Scrape the batter into the prepared pan and bake in the lower third of the oven for about 1 hour and 15 minutes, or until a toothpick inserted in the center of the cake comes out clean. Let cool slightly.

Apple Cake with Toffee Crust

2 Meanwhile, in a medium saucepan, combine the butter, cream and brown sugar and bring to a boil over moderate heat, stirring. Remove the toffee glaze from the heat and stir in the vanilla.

3 Place the warm cake (still in its pan) on a rimmed baking sheet. Pour the hot glaze over the cake and let it seep into the cake, poking lightly with a toothpick. Let the cake cool completely, about 2 hours. Invert the cake onto a plate, and invert again onto another plate, right side up.

4 In a medium saucepan, combine the sugar and water and bring to a boil over high heat, stirring until the sugar dissolves. Using a moistened pastry brush, wash down any sugar crystals on the side of the pan. Cook without stirring until a medium-amber caramel forms, about 5 minutes. Remove from the heat and quickly but carefully stir in the cream and butter. Simmer the sauce over moderate heat for 2 minutes, then remove from the heat and stir in the brandy. Pour the toffee sauce into a pitcher.

5 In a large skillet, melt the butter and the brown sugar. Add the apples and cinnamon and cook over moderately high heat, turning the apples once or twice, until they are tender and caramelized, about 10 minutes. Add the water to dissolve the caramel in the skillet, then transfer the caramelized apples to a plate.

6 Slice the cake and serve with the caramelized apples, toffee sauce and vanilla ice cream.

Apple Crisp

INGREDIENTS

1 OZ CAKE-FLAVORED VODKA
1 OZ SPICED WHISKEY
2 OZ APPLE JUICE
½ OZ MAPLE SYRUP
GROUND CINNAMON

PREPARATION

1. In a cocktail shaker, pour the vodka, whiskey, apple juice, and maple syrup.
2. Add ice, and shake well.
3. Strain into a cocktail glass.
4. Top with a dash of cinnamon. Serve and enjoy.