

Come HOME to Christmas

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*T's and C's apply

Prep and storage

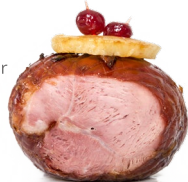
All Colcom hams can be frozen for up to 3 months prior to cooking. To freeze, ensure the ham is placed in an airtight plastic bag to avoid freezer burn. To thaw, defrost ham in the fridge 2 days before cooking. Once hams have been cooked, they can be stored in a fridge wrapped in a mutton cloth or cling wrap to retain moisture.

Please note: freezing cooked ham is not recommended.

MINI HAM

Leg meat, cured, rolled & smoked. Ideal for the smaller family on any occasion.

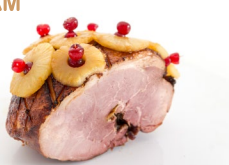
Serves up to 5 people



SMOKED GAMMON HAM

A traditional boneless gammon ham, wood smoked and slow cured with rind on

Serves up to 30 people



HORSESHOE HAM

Smoked and cured leg ham, deboned and rolled, with rind on

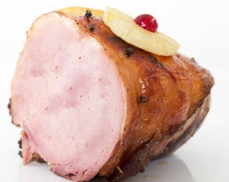
Serves up to 20 people



FAMILY HAM

A traditional smoked and cured, lean and tender boneless ham

Serves up to 12 people



COOKING GUIDE

*Allow 40 mins cooking time per kilo for all types of Colcom Ham

Boiling

1. Cover ham in fresh water and boil for the calculated time according to the weight
2. If you intend to serve the ham cold, allow it to cool first in the stock in which it has been cooked (this keeps it moist)
3. Before serving, carefully remove the rind/skin then glaze as per guide

Steam roasting (for enhanced flavour for special occasions)

1. Place ham in roasting pan and half fill with equal amounts of either ginger ale and water, or Coca-Cola and water, or cider and water
2. Cover and roast for the calculated time according to the weight at 180 °C
3. Baste the ham with liquid from the pan, turn once during cooking time to ensure ham is kept moist
4. Before serving carefully remove the rind/skin and then glaze

GLAZING GUIDE

After removing the rind/skin, score the fat with a sharp knife making diamond shapes. Prepare a glaze of your choice (or try one of our suggestions below) and baste the ham with glaze. Bake in a hot oven at 250 °C, basting every 5 minutes until golden brown.

Amazing glazes to try!

You may of course have your own delectable glaze recipe, but we suggest these 2 that will leave your guests wanting more:

Orange glaze: Mix well 1 cup orange marmalade/ apricot jam, 2 cups brown sugar, juice of 1 orange and 1 teaspoon mustard.

Honey and sherry glaze: Combine 1 cup honey, 1 teaspoon mustard, 2 cups brown sugar and 1 shot of sherry.

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