



# APPLE, MAPLE, CRANBERRY AND MUSTARD GLAZED HAM HOCK

## Ingredients

F 150889	Cooked Gammon Shanks	0.5 x Each
A 114657	Brakes Maple Flavour Mustard and Apple Glaze	40g
A 100357	Brakes Cranberry Sauce	40g
F 33174	Brakes Individual Potato Gratin Dauphinoise	1 x Each
C 74844	Brakes Braised Red Cabbage	75g
C 151162	Rainbow Chantenay Carrots	75g

## Method

Mix the cranberry sauce and glaze. Place the defrosted shank on an oven tray, brush with glaze and roast in oven until core temperature is achieved.

Brush with glaze half way through reheating and again before serving.

Separately cook the potatoes in the oven, reheat the cabbage.

Cook the carrots which have been washed and trimmed.

