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CONVECTION BAKED HAM

CONVECTION

Traditional recipes recommend covering the ham which is already cooked with foil to prevent drying during the heating process, then removing the foil towards the end of the cooking and brushing the ham with a glaze to add a little pizzazz to the ham.

If your oven features a Convection Mode (not Convection Bake or Convection Roast) this means that the heat is only generated from the Convection element surrounding the fan and will evenly heat the food from the edge to the core. Using this mode you can safely heat the ham without any foil and cook other dishes at the same time.



Convection Method

Heat the oven to 300 degrees in the Convection Mode. Place the ham on a rack in a shallow pan and add $\frac{1}{2}$ cup of water or stock to the pan, this will prevent any sugar in the glaze from sticking to the pan and burning. Allow 10 minutes per pound to heat the ham or use the oven meat probe programmed to 130 degrees. Estimate the cooking time and add the glaze for the last 15 minutes of cooking.

Combi Steam Method

Heat the oven to 300 degrees in the Combination Convection Steam Mode. Place the ham on a rack in a shallow pan and add $\frac{1}{2}$ cup of water or stock to the pan. Allow 10 minutes per pound to heat the ham or use the oven meat probe programmed to 130 degrees. Estimate the cooking time and add any glaze for the last 15 minutes of cooking.

Convection Bake Method

The Convection Bake mode engages the top and bottom heating elements and the fan circulates the heat however because that direct heat will have a drying effect on the ham it is important to keep it covered until you add the glaze.

Spiral Sliced ham should always be heated in foil otherwise it will dry out.

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