



# HOW TO COOK

## Newsletter

### Online store... online!



How To Cook has launched its online cake decorating store selling all manner of equipment, tools, pre-made kits and ingredients. We are still testing the system and have lots of photos to upload but we want you to try

it out and give us some feedback.

Our online store is up and running just in time for Christmas so [click here now](#) to order your Christmas decorating essentials and some gifts for your cake decorating friends!

### Friday Christmas Party

Our Friday Demonstrations' Christmas party is scheduled for 11.30am on December 9, 2011.

If you would like to join us, make and bring along your favourite Christmas dish and 20 copies of the recipe. Everyone is welcome. Call the store for more details and to RSVP.

Iris will be cooking a Christmas Ham and opening a bottle of champagne. The recipe for the ham is in this newsletter and will be posted on the website.

Also don't forget to check our website for details of the Friday Demonstrations you may have missed or to print out a recipe from a particular dish.

Visit the [How To Cook website](#) for details.

### Macaron Making Success

Our Macaron making class in November was a huge success and we had more than 30 participants.

Violet Menkie was a superb teacher and we are now making fabulous Macarons!

If you missed out, stay tuned for our next cooking class and make sure you book early!



### Night of Gourmet Delights

Our next "Night of Gourmet Delights" is next Tuesday, December 6 and we have some exciting new lines to share with you!

We have started stocking some very interesting providore lines and many of our suppliers are coming along to demonstrate their products.

The highlight will be our two new French companies. One brings foie gras and fig confit along with escargot, duck confit and a selection of beautiful jams, while the other makes DIY (do it yourself) cakes, brownies and cookies mixes.

We will also have our regular favorites with ice-cream and ginger products all available for tasting and we will be joined by Sasha from Mad Millie who will again demonstrate her cheese kits.

We have many more of our tried and tested suppliers coming on the night a few new ones yet to be finalised so make sure you don't miss this fantastic opportunity to try before you buy!

**WHEN:** 5pm Tuesday, 6 December 2011

**WHERE:** How To Cook



### Home made @ H2C

The How To Cook store is looking fabulous this Christmas with a huge range of gifts, treats and festive favourites on display.

Make sure you come in to check out our new stock and the range of glace fruits in our fridges.



**HOW TO COOK**  
Kitchen & Food Emporium

### OPEN:

8.30am to 5pm Monday-Friday

8am - 4pm Saturday

[www.howtocook.com.au](http://www.howtocook.com.au)



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### Ham with Orange Glaze

The ham called for in this recipe is wet-cured, which means that it has been soaked in, or injected with brine during curing. Dry-cured hams, are a different style of ham and should not be roasted in the manner described in this recipe. When buying a wet-cured ham, choose one labeled as cured "with natural juices" rather than "with added water." Bone-in hams stay juicier and taste better than boneless hams, and the shank end of a ham is more flavorful than the butt end.



#### Ingredients:

1 bone-in partially cooked wet-cured shank-end ham, 3 – 4kg.	For the orange glaze: 1 cup orange marmalade
Whole cloves for studding ham (optional)	60mls fresh orange juice
	1/4 cup cream sherry
	1/4 cup mild mustard

#### Directions:

1. Preheat your oven to 180°C.
2. Using a small knife, remove the skin from the ham, leaving a layer of fat about 1/4 inch thick. Set the ham, fat side up, in a heavily greased roasting pan just large enough to hold it comfortably. Roast the ham for one hour.
3. Meanwhile, to make the orange glaze, combine the orange marmalade and orange juice in a small saucepan over low heat. Cook, stirring frequently, until the marmalade is melted. Remove from the heat and stir in the sherry and mustard.
4. Remove the ham from the oven and, using a sharp knife, score the fat in a diamond pattern. Stud each cross section with a clove. Brush the ham with some of the orange glaze. Return the ham to the oven and roast until completely heated through and an instant-read thermometer inserted into the center of the ham registers 160°F, about one hour more. Brush the ham with the glaze twice during the last hour of cooking.
5. Transfer the ham to a carving board, cover loosely with aluminum foil and let rest for 10 minutes. Let the pan juices cool for five minutes, then pour them into a small saucepan and skim off the fat. Cook over medium-low heat until heated through, two to three minutes.
6. Slice the ham and arrange on a warmed platter. Pour the warm pan juices into a jug and serve alongside the ham. Serves 16.

### Cookie Swap

**When:** 16 December 2011 @ 10am

**Where:** How To Cook

**What:** How to Cook is running a "cookie swap" and all you need to do is bake your favorite holiday cookie and bring it along to the Cookie Swap along with copies of the recipe and containers to bring your cookies home in.



To date, we have 16 participants signed up but there is always room for more!

It should be a fun morning with lots of beautiful cookies to share. To make this work we will need to receive a commitment from you at least a week before the swap.

The cut off date is December 8th. Please call the shop on 5443 6210 for more details and to book a spot.

### Christmas @ How To Cook



L-R: Santa shaped cookie tins, mini Christmas cake papers, star tins, red ice cream scoopers, ceramic bowl, Christmas Cookies cookbook, gourmet confit, Christmas shaped cardboard trays, edible Christmas decorations, giant jaffas, Pukara Estate olive oil



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#### Contact us:

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