

## DALESMAN GLUTEN FREE GLAZES

Ingredients	kg	%
Glaze	0.100	10
Meat	0.900	90
<b>Total:</b>	<b>1.000</b>	<b>100</b>

### Method of Application

1. Slice/Dice meat as required.
2. Coat in the glaze and leave to absorb the flavours for 30 minutes.

### Dalesman Glazes Available:

Dalesman Gluten Free Smokey BBQ Flavoured Glaze  
 Dalesman Gluten Free Chinese Flavoured Glaze  
 Dalesman Gluten Free Garlic Butter Flavoured Glaze  
 Dalesman Gluten Free Garden Mint Flavoured Glaze  
 Dalesman Gluten Free Hot & Spicy Flavoured Glaze  
 Dalesman Gluten Free Salt & Pepper Flavoured Glaze  
 Dalesman Gluten Free Piri Piri Flavoured Glaze  
 Dalesman Gluten Free Maple & Chilli Flavoured Glaze  
 Dalesman Gluten Free Buffalo Flavoured Glaze  
 Dalesman Gluten Free Tikka Flavoured Glaze  
 Dalesman Gluten Free Sweet Chilli Flavoured Glaze  
 Dalesman Gluten Free Mexican Tinga Flavoured Glaze  
 Dalesman Gluten Free Chimichurri Flavoured Glaze  
 Dalesman Gluten Free Weeping Tiger Flavoured Glaze  
 Dalesman Gluten Free Thai Flavoured Glaze  
 Dalesman Gluten Free Fajita Flavoured Glaze

**THIS INFORMATION IS GIVEN AS A GUIDE ONLY.**

## DALESMAN COLA & MOLASSES GLAZED HAM JOINT (GF)

Ingredients	kg	%
Glaze	0.100	10
Meat	0.900	90
<b>Total:</b>	<b>1.000</b>	<b>100</b>

### Method of Application

1. Coat the ham joint in the dry powder glaze at 10% the weight of the meat.
2. Leave to absorb the flavours for 30 minutes.
3. Vacuum pack the glazed ham joint and place into a pan of boiling water until completely immersed.
4. Turn down the temperature to simmer, allowing 20 minutes per 450g, plus an additional 20 minutes.
5. When fully cooked, carefully take out of the water and decant the joint from the bag, place on an oven proof tray and pour over the excess cooking liquor from the bag. Diamond score the fat layer and stud with cloves.
6. Roast the ham joint at 200°C for 15-20 minutes or until the glaze starts to brown.
7. Serve as required.

**To make the gluten free claim this product has to be produced under gluten free conditions.**

We recommend you visit Dalesman's website [www.thedalesmangroup.co.uk](http://www.thedalesmangroup.co.uk) to access our 'FREE' MEAT CONTENT CALCULATOR. Simply click on the QuidCalc cutie cow, enter your recipe and QuidCalc will calculate the meat content of your finished product in accordance with The Meat Product Regulations 2003.

#### \* Important Notes

- The declared meat content is now restricted in the amount of connective tissue and fat that can be included. Where a product contains fat, gristle and skin, in excess of the maximum levels, that part of the ingredients will no longer count as meat.
- On pre-packed products excess fat, gristle and skin (connective tissue) will have to be declared in the ingredients with an indication of the species from which they are obtained.
- Mechanically recovered meat (MRM) cannot be counted as meat and must be declared separately.
- Offal cannot be counted as meat and will have to be declared separately with the name of the species. The term 'offal' cannot be used.

With reference to the above, the maximum levels allowed to be meat are: -

Species	Fat (%)	Connective tissue (%)
Mammals eg cattle, sheep goat and mixtures of species with mammals predominating	25	25
Pig	30	25
Birds and Rabbits	15	10

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