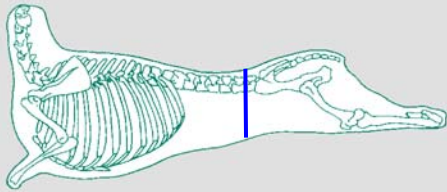


# “Premium” Carvery Leg of Lamb

Leg L005

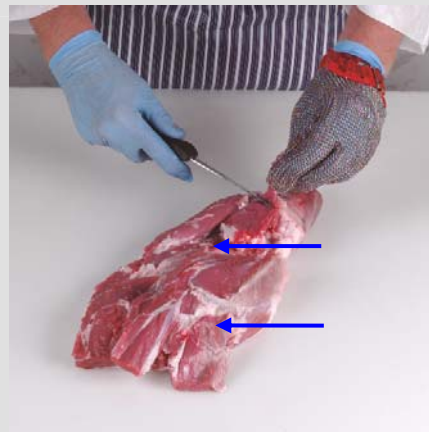


1. Remove the leg between the last two lumbar vertebrae.

2. French trim the knuckle and saw the end off.

3. Remove aitch and tail bone.

4. Remove the topside by following the natural seams.



5. Remove femur but leave the knuckle bone attached.

6. Trim all excess fat, especially the fat pockets (see arrows) gristle and blood particles.

7. Roll joint and secure using elasticated roasting bands or string.

