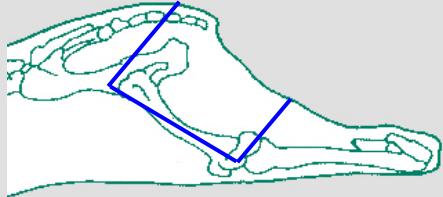


Mini-roast (Topside)

Leg L011



1. Position of the topside.

2. Remove aitch bone and tail bone.

3. Follow the seam between the topside, thick flank and silverside.

4. Remove the topside, taking care not to make any deep incisions in the muscles.



5. Remove discoloured tissue, gristle and veins. External and internal fat thickness not to exceed 5mm.

6. Cut topside in half along the grain of the meat.

7. Lamb mini-roast (topside).

8. Vacuum pack two lamb mini-roasts per bag.

