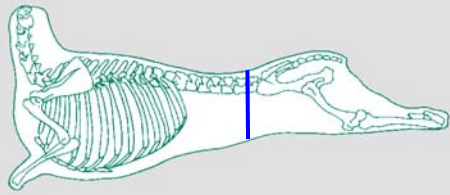


Daubes (Leg)

Leg L015



1. Position of leg and chump.

2. The knuckle and four main muscles prepared and ready for further preparation.

3. Cut the topside, silverside, thick flank and rump muscles along the grain and into two pieces.

4. Place elasticated roasting bands at regular intervals to produce mini-joints.



5. Cut the joints into two, apply another roasting band in the opposite direction and produce daubes.

6. Daubes prepared and ready for sale.

