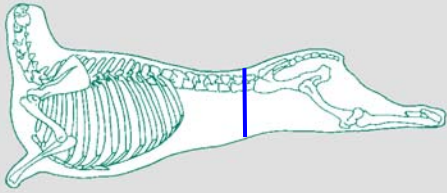


# “Premium” Lamb Leg Steaks

Leg L016



1. Position of leg and chump.



2. Leg and chump.



3. Remove aitch, back and tailbones.



4. Separate topside muscles by following the natural seam.



5. Topside.



6. Remove excess fat, gristle and connective tissue. Maximum fat thickness 5mm.



7. Cut into steaks.

