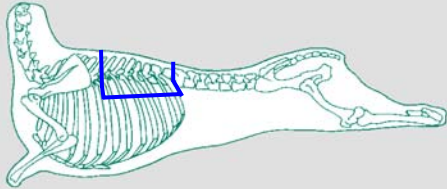


# Rack - Banqueting-Style

Loin L013



1. Position of rack.

2. Loin of lamb.

3. Remove the rib section of the loin.

4. Carefully saw through the rib bones close to the backbone.



5. Then remove the backbone.

6. French trim the ribs to leave 50mm of bone exposed.

7. Remove three rib bones at alternative intervals to create four-bone rack.

8. Trim excess fat.

