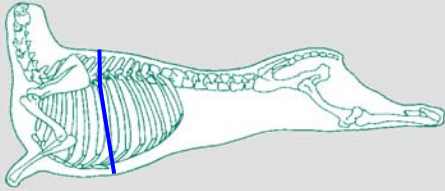


# Lamb Victoria Roast / Mini Roast

Forequarter L009



1. The forequarter is to be removed from the carcass between the 6<sup>th</sup> and 7<sup>th</sup> ribs.

2. Remove the shoulder with the neck fillet from the fore by sheet boning.

3. Expose the blade bone of the shoulder.

4. Continue to expose humerus.



5. Separate muscle blocks as illustrated.

6. Remove knuckle and remaining bones. Trim excess fat and gristle.

7. Using string or roasting bands, form each portion into a Lamb Victoria Roast.

8. Alternatively cut each joint in half to create Mini Roasts.

