Leg Joint – boneless

Position of the leg and chump.
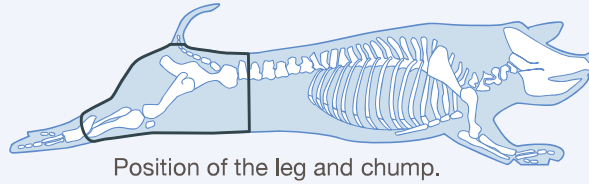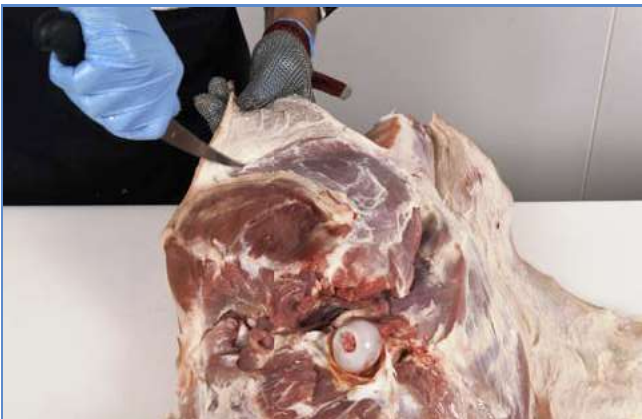
1 Leg and chump of pork.

2 Remove the thin muscle situated on top of the hip bone.

3 Remove the lumbar vertebrae, hip and tail bones.

4 Peel back the layer of rind and fat from the topside.

5 Remove the topside by following the natural seams.

6 Remove the shank.

7 Shank – hindquarter.

8 Remove the femur.

9 Remove the patella.

10 Trim and remove …

11 … excess gristle and fat.

12 Follow the silverside gristle and …
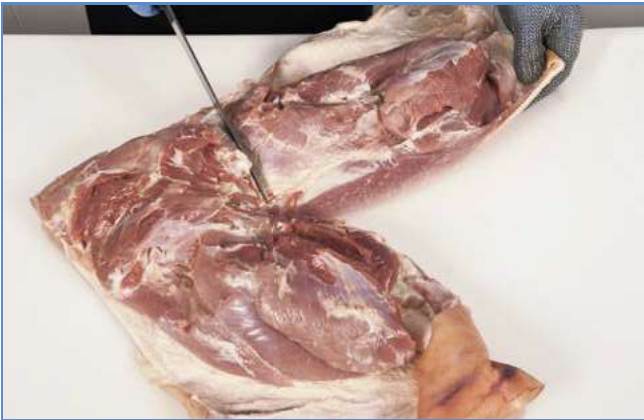
13 … separate the silverside, salmon cut and heel muscle …

14 … from the rump and thick flank.

15 Remove excess rind from …

16 …..both muscle blocks.

17 Fold rind around both joints.

18 Score rind and secure with string at regular intervals.

19 Leg Joint – boneless.