"Rustic" Lamb Roast
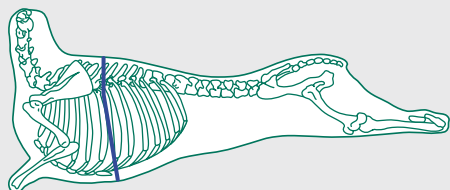
1. The forequarter is to be removed from the carcase between the 6th and 7th ribs.

2. Remove the rib cage by sheet boning.

3. Follow the natural seam to remove…

4. the neck fillet.

5. Trim the knuckle bone as illustrated and remove any excess gristle and blood veins Internal and external fat thickness not to exceed 10 mm.

6. Cut and saw the remaining shoulder into three or more equal portions.

7. Score the fat side to create Rustic Lamb Roasts.

QUALITY STANDARD lamb English

AHDB
BEEF & LAMB