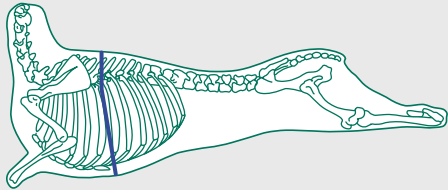


# “Premium” Shoulder – Carvery Roast

Code:

Forequarter L008



1. Position of shoulder.



2. Shoulder of lamb.



3. French trim the knuckle to expose 25mm of clean bone.



4. Remove the blade bone...



5. and humerus but leave the knuckle intact.



6. Trim off any excess fat.



7. Roll and tie securely with string at regular intervals.



8. Carvery roast (shoulder).

