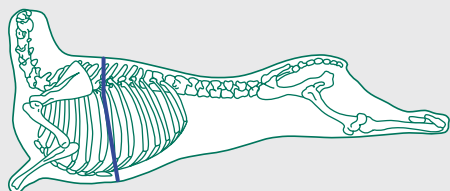


Lamb Carvery Roast (shoulder)

Code:

Forequarter L027



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

2. Sheet bone the rib, back and neck bones, taking care not to cut into the underlying muscles.

3. Expose the blade bone starting at the tip of the blade bone cartilage and...

4. ...follow the line of the humerus.



5. Separate muscle blocks as illustrated.

6. Remove humerus, blade bone and French trim the knuckle. Trim excess fat and connective tissue.

7. The breast and neck fillet section are rolled into a **Victoria Roast Code: Forequarter L009**.

8. The remainder is rolled into a Lamb Carvery Roast (shoulder).

