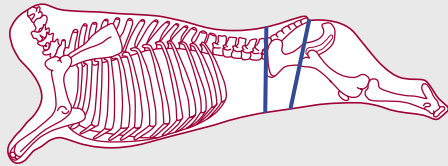


“Traditional” Rump Roast

Code:

Rump B010



1. Position of the rump.

2. Remove any small loosely attached muscles.

3. Remove internal fat deposits.

4. Trim external fat to a maximum thickness of 5mm.



5. Cut the trimmed primal into two equal sized portions.

6. Tie securely with string, making sure the cap muscle stays in position to prevent the joint tapering.

7. Rump roasting joints prepared to specification and ready for use.

