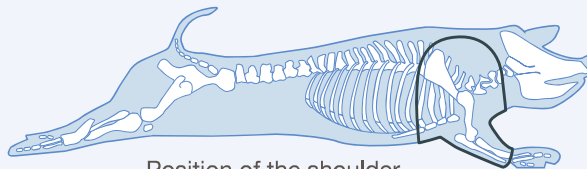


Carvery Shoulder Roast – boneless



Position of the shoulder.

Code: 2002



1 Shoulder – Round



2 Cut back the muscle covering the shoulder blade starting at the side of the blade muscle.



3 Remove the shoulder blade taking care not to cut into underlying muscles.



4 Cut through the brisket muscle and follow the contour ...



5 ... of the humerus.



6 Remove the humerus but leave the shank attached to the shoulder.

Carvery Shoulder Roast – boneless (continued)

Code: 2002



7 Trim exposed shoulder muscles of excess fat. Maximum fat thickness 10 mm.



8 Remove excess gristle especially the thickest part running through the feather muscle.



9 Remove excess rind taking care not to roll it inside the joint.



10 Secure with string or roasting bands at regular intervals.



11 Carvery Shoulder.