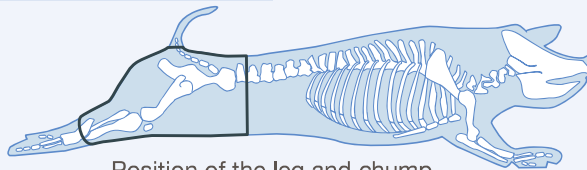


Carvery Leg Roast – boneless



Position of the leg and chump.

Code: 2003



1 Leg and Chump of pork.



2 Remove the lumbar vertebrae, hip and tail bones.



3 Remove the topside by following the natural seams between the topside and thick flank.



4 Remove remaining bones (Femur, Patella Tibia and Fibula).



5 Boneless leg of pork with Topside removed.



6 Remove the shin muscles and ...



7 ... the head of the fillet.

Carvery Leg Roast – boneless (continued)

Code: 2003



8 Remove the Thick Flank...



9 ... by following the natural seams.



10 Remove excess rind and ...



11 ... trim remainder of excess fat and gristle.



12 Roll joint and secure with string at regular intervals.



13 Carvery Leg Roast.