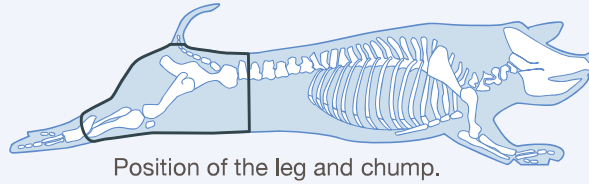


Leg Joint – boneless



Code: 2032



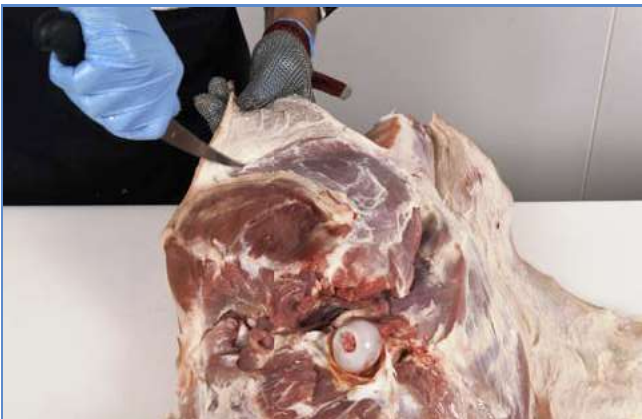
1 Leg and chump of pork.



2 Remove the thin muscle situated on top of the hip bone.



3 Remove the lumbar vertebrae, hip and tail bones.



4 Peel back the layer of rind and fat from the topside.



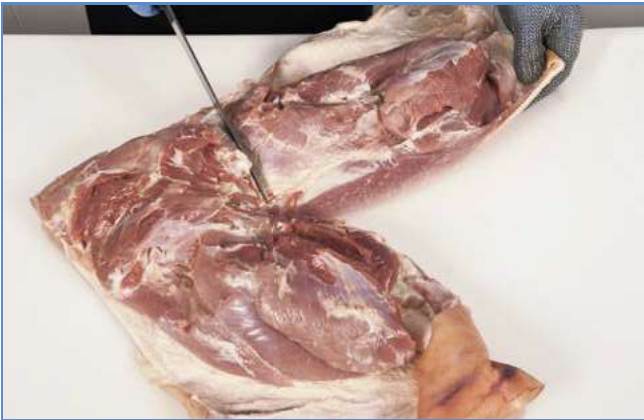
5 Remove the topside by following the natural seams.



6 Remove the shank.

Leg Joint – boneless (continued)

Code: 2032



13 ... separate the silverside, salmon cut and heel muscle ...



14 ... from the rump and thick flank.



15 Remove excess rind from ...



16both muscle blocks.



17 Fold rind around both joints.



18 Score rind and secure with string at regular intervals.



19 Leg Joint – boneless.