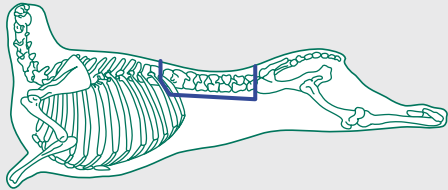


# Noisette Skewers

Code:

Loin L024



1. Position of the loin.

2. Only the lumbar section to be used.  
The length of the breast flanks is the same as the length of the eye muscle.

3. Remove fillet, bones and yellow gristle (backstrap). Maximum fat thickness 6mm. Roll and secure with roasting bands.

4. Two noisettes per skewer.