Lamb large box specifications

What's in a large box

- 1 Victoria roast (boneless highly trimmed shoulder joint)
- 2 mini roasts*
- 1 "Premium" shoulder carvery roast
- 1 rack – 7 rib of lamb
- 7 cutlets
- 10 T-bone chops
- 1 "Premium" carvery leg roast
- 2x ½ leg roasts on the bone
- 4 "Premium" leg steaks
- 1x 400g diced lamb
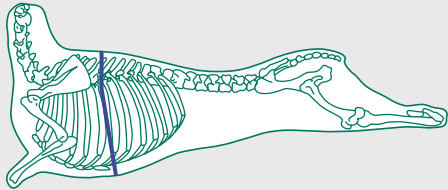- 4x 500g lamb mince
- 1 neck fillet

*Only one shown

LAMB BOX

FROM THE FARM

"Premium" Shoulder – Carvery Roast

1. Position of shoulder.

2. Shoulder of lamb.

3. French trim the knuckle to expose 25mm of clean bone.

4. Remove the blade bone…

5. and humerus but leave the knuckle intact.

6. Trim off any excess fat.

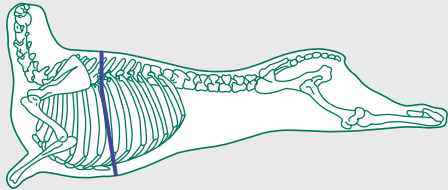7. Roll and tie securely with string at regular intervals.

8. Carvery roast (shoulder).

LAMB BOX FROM THE FARM

The neck fillet has been removed from this shoulder (fig 2).

Lamb Victoria Roast / Mini Roast

1. The forequarter is to be removed from the carcase between the 6th and 7th ribs.

2. Remove the shoulder with the neck fillet from the fore by sheet boning.

3. Expose the blade bone of the shoulder.

4. Continue to expose humerus.

5. Separate muscle blocks as illustrated.

6. Remove knuckle and remaining bones. Trim excess fat and gristle.

7. Using string or roasting bands, form each portion into a Lamb Victoria Roast.

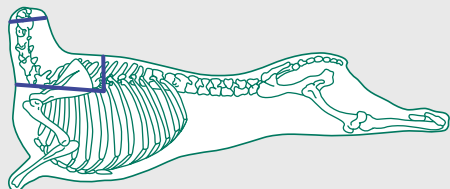8. Alternatively cut each joint in half to create Mini Roasts.

LAMB BOX
FROM THE FARM

Leave one Victoria roast whole and cut the second into 2 equal size joints.

Neck Fillet

1. Position of neck.

2. Bone-in neck.

3. Carefully remove the neck fillet.

4. Remove the thick yellow gristle.

5. Trim and square up the neck end as illustrated.

6. Neck fillet external view.
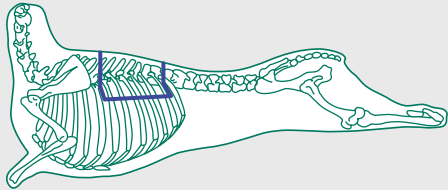

7. Neck fillet internal view.

LAMB BOX
FROM THE FARM

Trimmed neck fillet.

Rack – seven-rib

1. Position of rack.

2. Loin of lamb. Loin tail to be 1½ times the length of the eye muscle.

3. Remove the rib section of the loin.

4. Carefully saw through the rib bones close to the backbone.

5. Then remove the backbone.

6. Remove the thick yellow gristle.

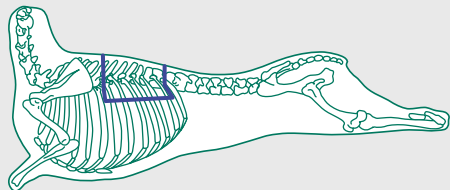7. French trim the ribs to leave 50mm of bone exposed.

8. Rack prepared and ready for sale.

LAMB BOX
FROM THE FARM

Trimmed 7 bone lamb rack.

1. Position of best end neck.

2. Loin of lamb, only rib section to be used.

3. The breast flanks should not exceed 1½ times the length of the eye muscle.
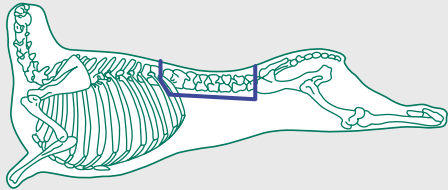

4. Cutlets prepared to specification.

LAMB BOX
FROM THE FARM

Large lamb box contains 7 lamb cutlets. Pack in 2 packs of 2 and 1 pack of 3.

"Premium" T-bone chops

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 maximum.

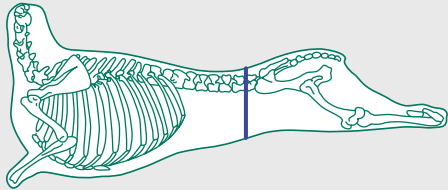3. Maximum fat thickness 6mm. Prepare chops by cutting between each lumbar vertebra.

4. "Prepared" T-bone chops, trimmed and prepared to specification.

LAMB BOX

FROM THE FARM

Large lamb box contains 10 lamb T-bone chops per pack. Pack 2 chops per pack.

"Premium" Carvery Leg of Lamb

1. Remove the leg between the last two lumbar vertebrae.

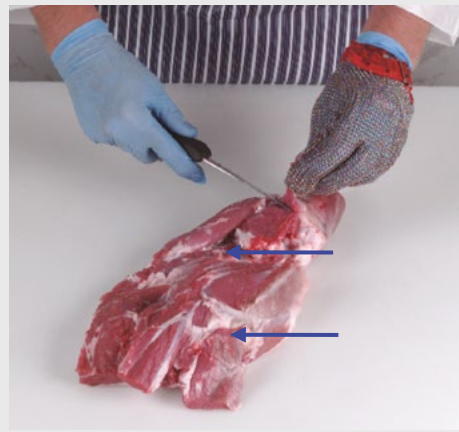2. French trim the knuckle and saw the end off.

3. Remove aitch and tail bone.

4. Remove the topside by following the natural seams.

5. Remove femur but leave the knuckle bone attached.

6. Trim all excess fat, especially the fat pockets (see arrows), gristle and blood particles.
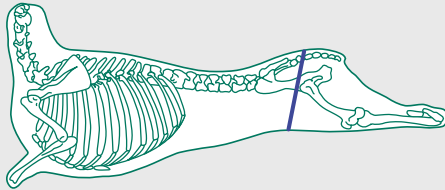

7. Roll joint and secure using elasticated roasting bands or string.

LAMB BOX FROM THE FARM

Pack as one large joint.

1. Position of the leg.

2. Remove the legs and chumps from the carcase, cutting between the last two lumbar vertebrae.

3. Split legs by cutting through the natural seam joining them.

4. Remove the chump by cutting and sawing along the line illustrated.

5. Remove the knuckle bone.

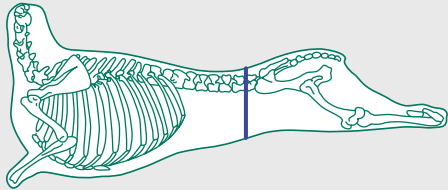6. Cut the leg into two by cutting and sawing as illustrated.

7. Fillet leg end (left) and knuckle leg end (right) ready for sale.

LAMB BOX FROM THE FARM

Large lamb box contains 2 leg joints individually packed.

"Premium" Lamb Leg Steaks

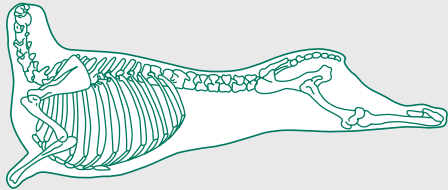|			
1. Position of leg and chump.	2. Leg and chump.	3. Leg and chump.	4. Separate topside muscles by following the natural seam.
5. Topside.	6. Remove excess fat, gristle and connective tissue. Maximum fat thickness 5mm.	7. Cut into steaks.	

LAMB BOX
FROM THE FARM

Slice the lamb topside into 4 equal sized steaks and pack 2 per pack.

Diced 90% VL

1. Cut into dice of 25mm diameter.

LAMB BOX
FROM THE FARM

Trim any suitable lamb to 90% VL and pack in 400g pack.

Minced Lamb 90% VL

1. Mince can be produced from many parts of the carcase.

2. 90% VL mince. Minced twice through a 5mm plate.

LAMB BOX
FROM THE FARM

Remaining trim is to be trimmed of fat to produce 90% VL lamb mince.
Pack in 500g packs.

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