Leg and Chump – without hip and tail bone, excl. fillet

Position of the leg.
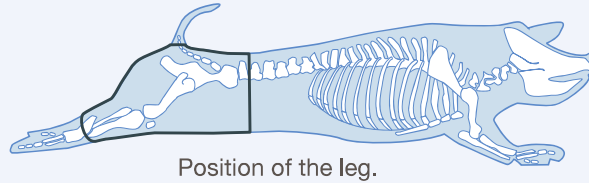
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1   Leg and Chump (excl. fillet).

2   Remove the lumbar vertebrae.

3   Remove the thin muscle from the hip bone.

4   Remove the hip bone and …

5   … tail bone taking care not to cut into underlying muscles.

6   Leg and Chump of pork with the lumbar vertebrae, hip and tail bone removed.