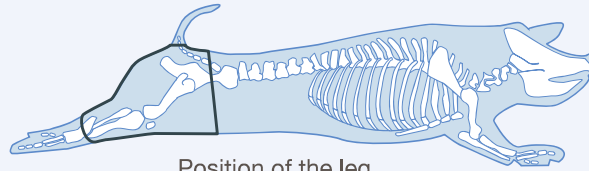# Leg of pork – boneless

Position of the leg.

Code: **1048**

1 Leg of pork.

2 Remove the hock by cutting through the joint of the femur and tibia/fibula.

3 Hock.

4 Remove the remaining hip bone, femur and kneecap (Patella), by tunnel boning, taking care not to cut unnecessarily into muscles.

5 Femur and kneecap (Patella), removed from the leg.

6 Leg of pork – boneless.