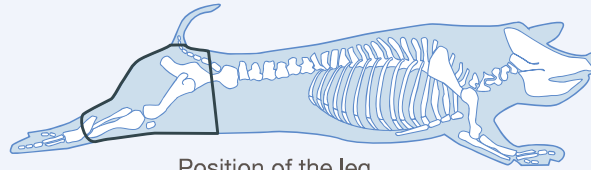


Leg of Pork – boned and rolled



Code: 2001



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 Leg of pork – boneless.



6 Roll the boneless leg and secure with string.
Leg of Pork – boned and rolled.