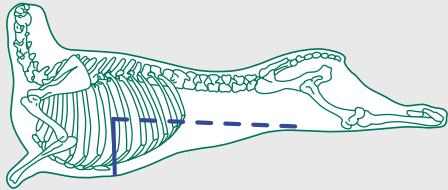


Rolled Belly of Lamb

Code:

Breast L013



1. Position of the breast with flank.



2. Only lean breasts are suitable for this cut.



3. Remove ribs and soft bones (cartilage).



4. Remove gristle sheet and excess fat.



5. Remove red flank meat and excess fat from the outer side.



6. Place 3-4 trimmed breasts (depending on size) on top of each other facing opposite sides.



7. Roll using string or netting to secure.



8. Rolled Belly of Lamb.

