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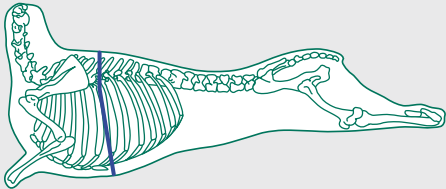
1. The forequarter is to be removed from the carcase between the 6th and 7th ribs.

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. Roll muscle blocks and use skewers to produce lamb rosettes.

QUALITY STANDARD lamb English

AHDB
BEEF & LAMB