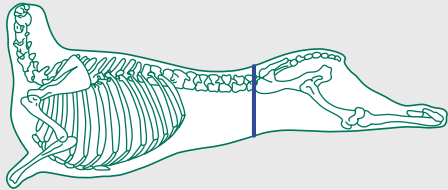


# Leg – Carvery French-trimmed, with chump

Code:

Leg L004



1. Position of leg and chump.



2. Remove the legs and chumps from the carcass, cutting between the last two lumbar vertebrae.



3. Split legs by cutting through the natural seam joining them.



4. Remove the aitch and tail bone and trim off excess fat, gristle and connective tissue.



5. Remove the knuckle bone and larder trim the remaining to expose 40mm.



6. Hold the carvery leg in shape by placing elasticated roasting bands at regular intervals.



7. The carvery leg prepared and ready for sale.

