Leg Noisette Joint
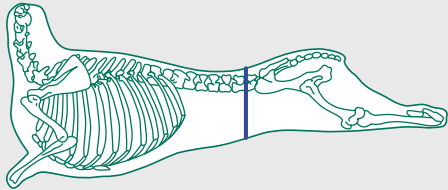
1. Position of the leg and chump on the carcase.

2. Remove the leg and chump from the carcase by cutting between the last two lumbar vertebrae.

3. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.

4. Carefully remove the tail and aitch bones.

5. Remove the topside muscle by cutting along the seam between it and the remainder of the leg.

6. Remove the femur and patella taking care not to cut into the underlying muscles.

7. Remove the rump muscles by a straight cut parallel to the anterior cut surface.

8. Separate the thick flank and silverside muscles by cutting along the natural seam between them.

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9. Remove the remaining knuckle muscles from the silverside.

10. Remove fat deposits…

11. and connective tissue to expose the lean surface.

12. Silverside trimmed to specification.

13. Roll the silverside muscles so that the lean surface is covered by an external fat layer…

14. and secure in shape with elasticated netting.

15. Prepared noisette joint.

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