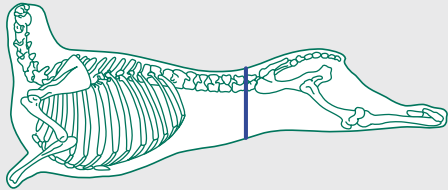


“Premium” Lamb Leg Steaks

Code:

Leg L016



1. Position of leg and chump.



2. Leg and chump.



3. Leg and chump.



4. Separate topside muscles by following the natural seam.



5. Topside.



6. Remove excess fat, gristle and connective tissue. Maximum fat thickness 5mm.



7. Cut into steaks.

