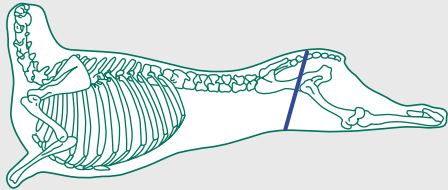


Leg Steaks

Code:

Leg L017



1. Position of leg without chump.



2. Remove the aitch bone taking care not to cut into the underlying muscles.



3. Remove the knuckle by a straight cut.



4. Remove the topside muscle by cutting along the seam between it and the rest of the leg.



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



6. Remove gristle and connective tissue. Maximum fat level 5mm.



7. Cut into steaks of even thickness.

