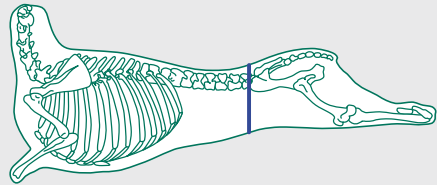


# Lamb Spatchcock (portions)

Code:

Leg L031



1. Position of legs with chump.

2. The shank and remaining bones are removed.

3. Remove the fillet and...

4. ...trim remaining muscle blocks of excess fat and gristle.



5. Cut the topside in half horizontally and the remainder into required sized portions.

6. Lamb Spatchcock.

