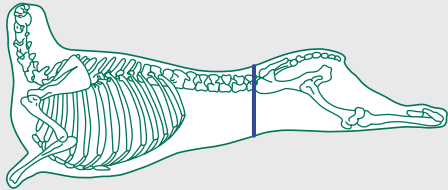


# Lamb Chateaubriand

Code:

Leg L038



1. Position of the leg and chump.

2. Remove the fillet leaving the small flank muscle (skirt) attached to the head of the fillet.

3. Remove excess fat and gristle

