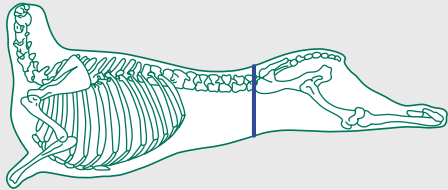# Lamb Leg Roasties

1. Position of the leg and chump.

2. Remove aitch, back and tailbones.

3. Separate the topside by following the natural seams.

4. Remove the shank by cutting through the joint between the femur and tibia/fibula.

5. Remove the femur and patella.

6. Remove fat deposits...

7. ...and fillet.

8. Split the above muscle block lengthways into halves of equal portions.

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9. Cut off part of the thick flank to square the muscle block and create...

10. ...the first Lamb Roastie. The rest of the muscle blocks...

11. ...to be cut into equal portions.

12. The topside to be...

13. ...cut into 4 equal portions.

14. This cutting method also creates the **Chateaubriand Code: Leg L038 and the Shank Code: Leg L022.**

15. Lamb Leg Roasties.
Alternatively the Leg Roasties can be scored.

QUALITY STANDARD lamb English

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