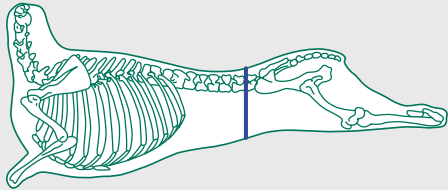


Topside (untrimmed)

Code:
Leg L046



1. Position of the leg and chump.

2. Leg and chump. **Code: Leg L001**

3. Remove the tail and aitch bone.

4. Remove the topside by following the natural seam between it and the thick flank.



5. Topside (untrimmed). **Code: Leg L046**

6. Remove the knuckle in a straight line by cutting through the joint between the femur and tibia/fibula.

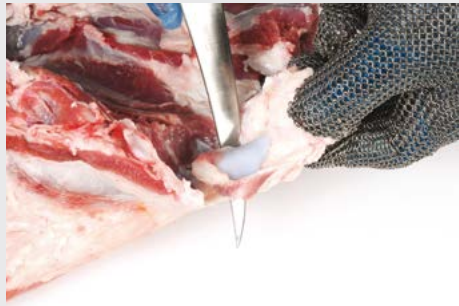
7. Lamb Shank (untrimmed).
Code: Leg L047

8. Remove the femur taking care not to cut into underlying muscles.



Topside (untrimmed) – continued

Code:
Leg L046



9. Remove the patella with associated fat.



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



11. Lamb Chateaubriand. **Code: Leg L038**



12. Remove the thick flank (knuckle) by following the natural seams.



13. Thick Flank (untrimmed).
Code: Leg L044



14. Remove the chump-centre cut by following the natural seams between it and the silverside.



15. Chump-centre cut (boneless and fully trimmed) internal view. **Code: Leg L028**



16. Chump-centre cut (boneless and fully trimmed) external view.
Code: Leg L028

Topside (untrimmed) – continued

Code:

Leg L046



17. Silverside/salmon cut with part heel muscle.

18. Remove fat pocket...

19. ...and silver gristle leaving the heel muscle attached.

20. Silverside/salmon cut with part heel muscle (trimmed). **Code: Leg L045**