Leg without chump and shank (boneless)
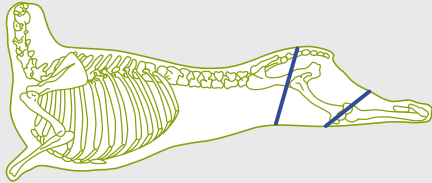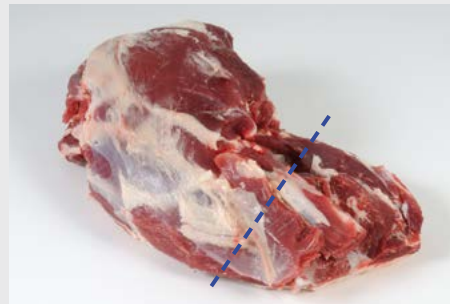
1. Position of the leg without chump.

2. Leg and chump.

3. Remove the aitch and tail bones.

4. Remove the knuckle by cutting through the joint.

5. Remove kneecap (patella) and the leg bone (femur) by tunnel boning.

6. Trim off excess fat and remove chump.

7. Boneless leg without chump and shank prepared to specification.

Mutton

AHDB
BEEF & LAMB