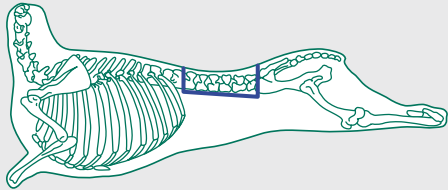


“Premium” Lamb Cannon

Code:

Loin L016



1. Position of cannon.



2. Separate the lumbar section from the saddle.



3. Then split the lumbar section down the centre of the backbone.



4. Remove the fillet muscle.



5. Remove the bones taking care not to cut into the underlying muscles.



6. Remove the tail by cutting along the edge of the eye muscle.



7. Remove the backstrap gristle. Carefully remove the eye muscles and trim off all fat, gristle and connective tissue.



8. “Premium” cannon of lamb, prepared to specification and ready for use.

