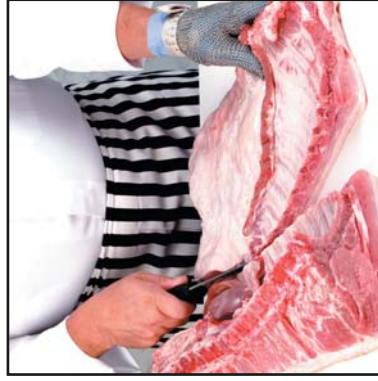


Middle: Belly Roast



Separate belly from loin by cutting in a line 5cm from the ventral tip of the eye muscle and parallel with the back line of the carcass



The primal belly ready for further preparation



Remove flare fat



Remove rib bones in a sheet taking care not to cut into the underlying muscles



Remove rind and fat to leave a maximum fat depth of 5mm



Form the belly into a roll and tie securely with string at regular intervals



Cut the rolled belly into joint size required



Rolled belly roast joints fully prepared and ready for cooking



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