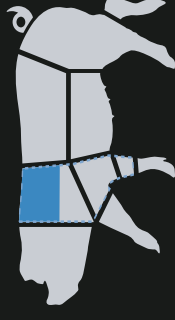


Fore end: Collar Daubes



Remove the forequarter from the side by cutting and sawing through the centre of the 5th thoracic vertebra in a line parallel to that used to remove the head



Remove the ribs and back bone in a sheet taking care not to cut into the underlying muscles



Remove the collar by cutting along the seam between it and the remainder of the forequarter



Remove the tail meat by cutting from the ventral tip of the eye muscle and parallel to the back line of the carcass



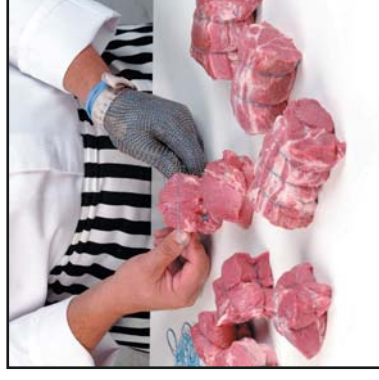
Trim off any excess fat gristle and connective tissue



Cut the trimmed collar lengthways along the grain into two equal portions



Secure each portion with elasticated roasting band at 5cm intervals



Cut each piece into 5cm lengths and secure in the opposite direction with a roasting band



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