

Fore end: Collar Roast – Boneless



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



The collar removed



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



Form into a cylindrical shape by placing elasticated roasting bands at regular intervals



Collar roasting joint prepared to specification and ready to roast



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