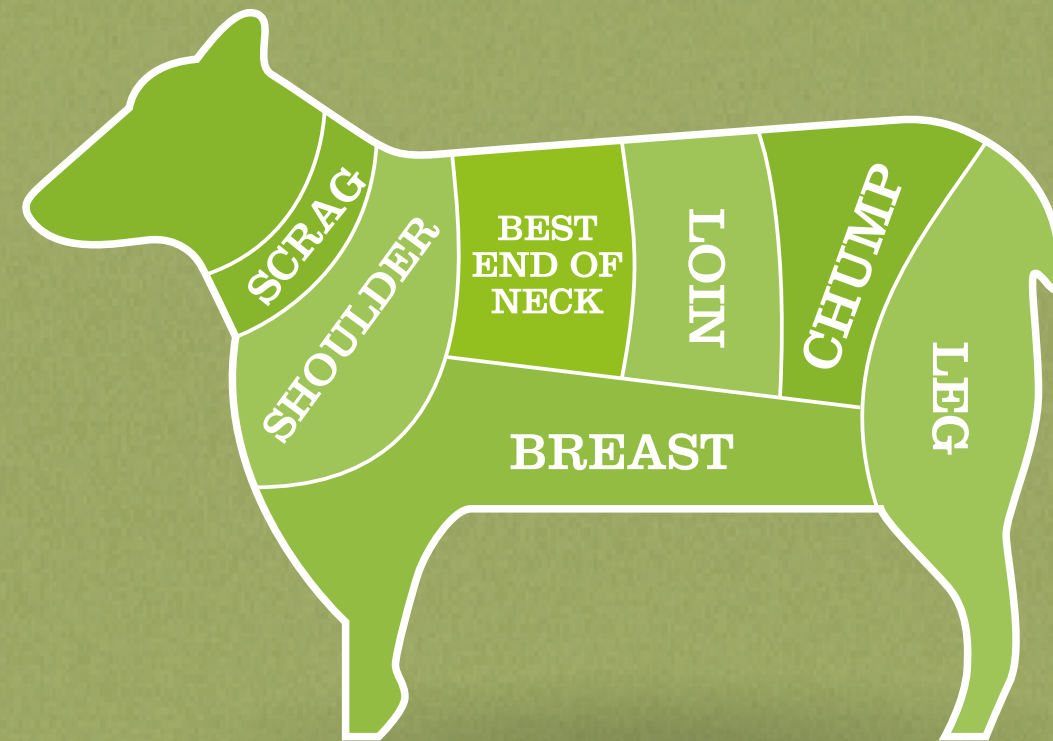


# Lamb Details.



## Neck and Scrag

A cheaper cut from the fore of lamb, ideal for stewing, hotpots etc.

## Best End Neck

Produces the sweetest cutlets and is used for rack of lamb.

## Shoulder

An economical roasting joint, when diced produces the most succulent casserole meat.

## Loin

Saddle, cannons, noisettes and loin lamb chops this versatile cut can be grilled, roasted and fried.

## Chump

The lamb rump comes from this cut providing an ideal portion for the plate.

## Leg

Boned and rolled for roasting or sliced for steaks the leg provides lean slices on the plate with good yield.

