

Cuts and cooking methods



LAMB

<p>Leg (bone-in) Shoulder (bone-in) Easy carve (leg or shoulder) Lamb round or topside roasts Lamb rump Boned and rolled loin Mini roast Eye of shortloin/backstrap Rack Shortloin/mid loin Rump roast</p>	<p>Lamb steaks (round or topside) Fillet/tenderloin Eye of shortloin/backstrap Loin chops Leg chops Chump chops Lamb cutlets</p>	<p>Lamb cutlets Lamb topside schnitzel</p>	<p>Lamb strips Slice these cuts into thin strips: Eye of shortloin/backstrap Fillet/tenderloin Round/knuckle Topside</p>
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... at a glance



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<p>Lamb steaks (round or topside) Fillet/tenderloin Eye of shortloin/backstrap Loin chops Leg chops Chump chops Lamb cutlets</p>	<p>Diced lamb forequarter Forequarter chops Shanks Frenched shanks Neck chops Lamb topside Leg (bone-in) Shoulder (bone-in) Easy carve (leg or shoulder bone-out) Boned and rolled shoulder Boned and rolled leg</p>	<p>Corned leg</p>	<p>Lamb steaks (round or topside) Fillet/tenderloin Eye of shortloin/backstrap Loin chops Leg chops Chump chops Spare ribs Lamb cutlets</p>
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