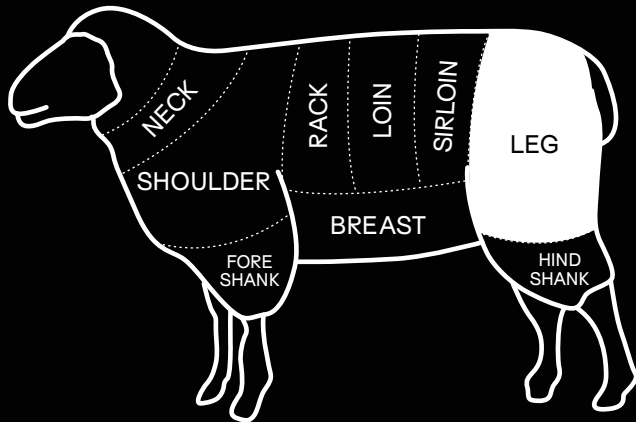


# US: LAMB LEG 233/234

AU: Lamb Leg 4805



**Best for:**  
Braising,  
roasting,  
grilling



Derived from the hindquarter, there are two legs per animal accounting for around 30% of the total lamb carcass. Leg is prepared by the removal of the chump using a right angle cut at the back of the hip bone.

The shank is usually tipped at the caudal level of the shin meat on the tibia. A thin layer of covering fat is generally left to assist in retaining juiciness during cooking. Tender and flavorful, the leg is traditionally roasted whole or deboned and butterflied; however, it can sub-primaled to create a range of smaller roasts, steaks and chops. As a lean cut, strips of leg meat are a great choice for stir-fry and pan-fry applications.

Down in Texas, our mate Chef Grant Morgan took the classic southern “meat and three” combination plates as inspiration and developed this Greek-style riff, with a date-crusted lamb leg roast and a trio of Mediterranean-inspired sides. Gorgeously!

## Dish Inspiration



Leg of lamb ravioli, white pepper béchamel, orange gastrique



Molasses N' Bourbon glazed leg of lamb



Parmesan braised Australian boneless lamb leg on polenta



Turkish-style Aussie lamb-stuffed eggplants with feta bechamel

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