

# How to put together a Diamond award-winning product: Spiced Rack of Lamb

A delicious and tender lamb product; tasty treat with minimal plate waste.



Take an unsplit Best End of Neck (Single Loin / Cutlet end of loin).

Saw down the length of the loin of lamb to separate rib bones from the spine bone.

Take care once bone is cut not to continue sawing into the flesh.

At this stage it is important that the bones are not left connected so that the person carving can slice straight down between the bones and take an even portion with each cut.



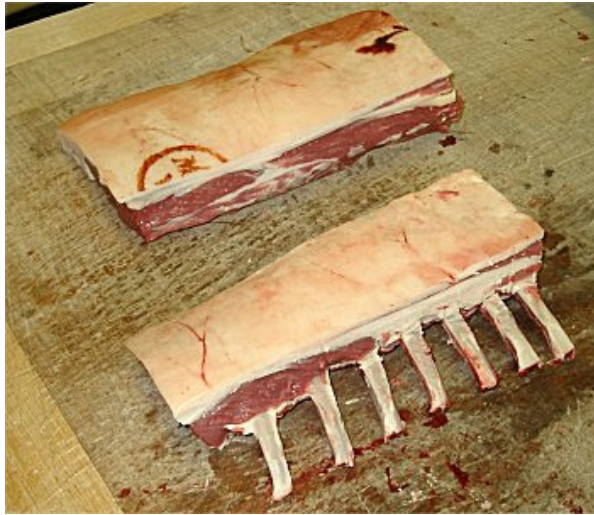
Cut down the spine bone to remove the eye piece and ribs together in the form of a rack. Repeat on the other loin.

Remove camel hair.



Place face down and cut just outside the eye muscle right down the length of the loin. Cut away the flesh on the top of the rib bones.

bones.



Trim out the flesh between the rib bones on the part of the loin where the flesh has been removed.

Pair off any flesh left on the exposed bones. This gives a better looking end product.



Criss cross the back fat.



Prepare a mixture of Verstegen World Grill Indian Mystery thinned out with vegetable oil. Use 2 parts World Grill to one part vegetable oil.

Coat completely using a brush.

A 1lb 8oz rack will require 2oz of mixture.

Verstegen World Grill is available from:

Macnaughton & Watson

tel: 0141 554 2757

Dalziel Ltd

tel: 01698 749595

Place in rectangular tinfoil containers or vac pack to display.



Ticket requires declaration  
Minimum meat content 90%  
Contains flavour enhancer

Product is offered at £17.50 per kilo /  
£7.94 per lb.

Racks priced as above sell between £6 and  
£8.50 depending on size.