Compact Shoulder Roast

The Compact Shoulder Roast (CSR) is a small serving size roast perfect for the modern consumer.

**Preparation Method:**

1. Remove neck at the first rib, cut neck into rosettes.
2. Split forequarter in half.
3. Removed breastbone at the soft cartilage.
4. Remove the four rib rack from the shoulder, trim and make a cut halfway up the rib bones to produce riblets.
5. Make cut between humerus and scapular, producing a triangular cut (CSR).
6. Cut shank off humerus.
7. Slice humerus bone and brachial muscles into osso bucco.
8. Remove neck bone off 4 rib rack and trim up four rib rack, french.

**Cuts produced**

- CSR
- 4 Rib Rack Roast
- Neck osso bucco
- Humerus osso bucco
- Riblets
- Shank

**Compact Shoulder (Roast) Cut Weights:**

*From Lambs 14kg to 29kg:*
- Average HCW: 22 kg
- Average GR: 17
- Average cut weight: 0.705 kg
- Weight range: MAX 1.23 kg MIN 0.412 kg

*From Lambs 16kg to 39kg:*
- Average HCW: 26 kg
- Average GR: 19
- Average cut weight: 1.03 kg
- Weight range: MAX 1.79 kg MIN 0.459 kg