

## **VEAL LEG APPROX. 3.8 KG**

deallinnammuni

An element obtained by cutting the half-carcass between the last lumbar vertebrae and sacral vertebrae along the mesentery of the quadriceps. Leg bones removed. Without shins. Muscles with membranes.

Culinary purpose: excellent for stewing, frying, cooking, and baking and grilling.