



Knuckle of lamb for braising

Our lamb from the Suffolk breed bred by Mr. Kosař from Nový Knín. Meat full of connective tissue, suitable for braising, tender and juicy if cooked properly. We recommend cooking a whole piece with a bone in, as marrow gives juices the perfect taste.



1 PC IN THE PACK

101 Kč / KG



Stewing

Bone - in leg of lamb for braising

Our lamb from the Suffolk breed bred by Mr. Kosař from Nový Knín. We recommend cooking a whole piece with a bone in, fragranced with herbs and garlic. The best matching side is a potato dumpling and spinach.



1 KG PACK

748 Kč / KG



Roasting

Bone - in lamb shoulder for braising

Our lamb from the Suffolk breed bred by Mr. Kosař from Nový Knín. We recommend cooking a whole piece with a bone in, fragranced with herbs and garlic. The best matching side is a potato dumpling and spinach.



1 KG PACK

598 Kč / KG



Roasting