

MAKE MORE OF MUTTON



Posters



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Supporting the quality mutton supply chain

Farming

Processing

Retailing

Catering

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A project to assist producers, processors and retailers in making quality mutton available to all, once again

Mutton is "...beautifully tender, firm-grained, and with a rich but not aggressive flavour"

Sophie Grigson

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Farming

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Butchering

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Catering

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Slow-cooked quality mutton makes it easy, & ensures a wonderful flavour

Mmm.....! mutton, slow 'n' easy does it

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THE ABCD OF BUYING

When buying quality mutton, ask about:

Age: mutton is usually defined as being 2 years or older;

Breed: The Victorians considered the best mutton breeds were the upland, downland and western isles;

Chilling/hanging: traditional maturing on the bone should be at least 10 days;

Diet: The best flavour, and higher Omega 3 levels are found with grass-fed animals.

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THE ABCD OF BUYING QUALITY

Recommended **Our Mutton this week**

Age: 2 years or older;

Breed: upland, downland, island;

Chilling/hanging: 10 days+;

Diet: grass-fed