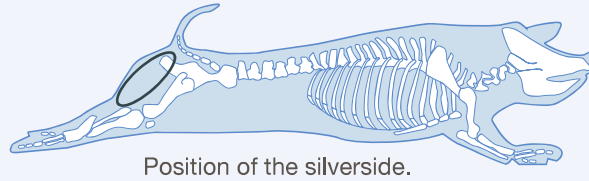


Silverside with Salmon Cut



Code: 1023



1 After removing the topside, thick flank and shin muscles from a boneless leg of pork by following the natural seams.



2 The remainder of the leg consists of the heel muscle, silverside and rump muscles.



3 Remove the rump from the silverside as illustrated.



4 Silverside with salmon cut and heel muscle,



5 Remove the heel muscle by following the natural seams.



6 Silverside with Salmon Cut.