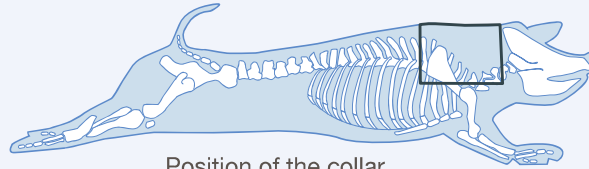


Daubes – Collar

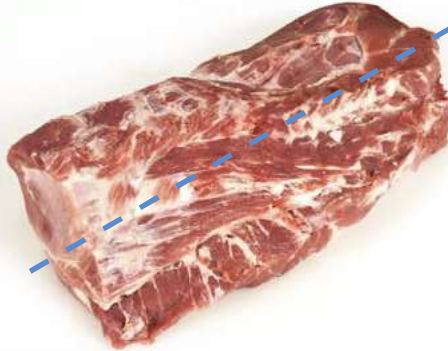


Position of the collar.

Code: 3002



1 Boneless trimmed collar of pork.



2 Cut the collar into halves and secure both joints with roasting bands at 10 cm intervals. Cut between bands to create daubes.



3 Daubes – Collar.