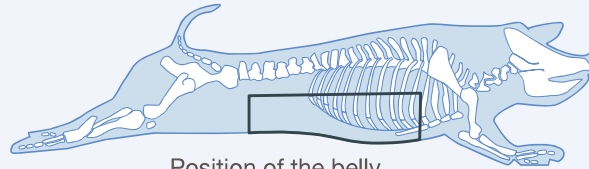


Belly Tendrons



Code: 3026



1 Bone-in belly.



2 Remove rind from the belly. Maximum fat thickness not to exceed 10 mm.



3 Remove breast bone (sternum) and expose rib cartilage.



4 Remove ribs and cartilage by sheet boning.



5 Fold belly over lengthways and cut into 25 mm thick steaks. Secure with roasting bands to hold the Tendrons in shape while cooking.



6 Belly Tendrons.