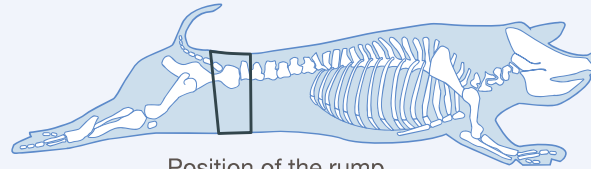


## Thin Cut Rump Steak (5–7 mm thick)



Code: 3038



1 The Rump is removed from the Silverside by a square cut.



2 Rump.



3 Remove excess fat and gristle including the small group of muscles which lie ...



4 ... under the tail bone as illustrated. Temper the rump to -2°C and cut into 5–7 mm thick steaks.



5 Thin Cut Rump Steaks.