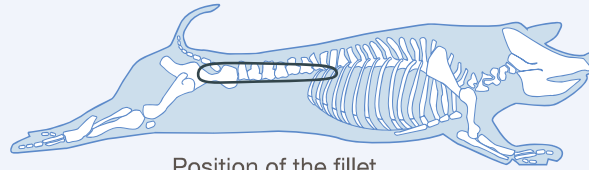


Fillet of Pork Spatchcock



Position of the fillet.

Code: 3045



1 Fillet of pork.



2 Remove the chain, silverskin and fat.



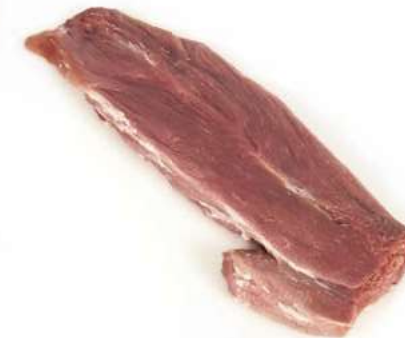
3 Fillet of pork – fully trimmed



4 Butterfly cut the ...



5 ... fillet lengthways.



6 Fillet of pork spatchcock.