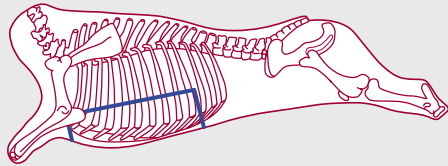


# Brisket Joints

Code:

**Brisket B002**



1. Position of the brisket.

2. Remove all bones, cartilage and fat deposits.

3. Trim external fat to a maximum thickness of 5mm and remove all discoloured tissue.

4. The fully trimmed boneless brisket ready for further preparation



5. Roll and tie securely with string at regular intervals.

6. The rolled brisket ready to be cut into smaller joints.

7. Cut the rolled brisket into required joint sizes.

