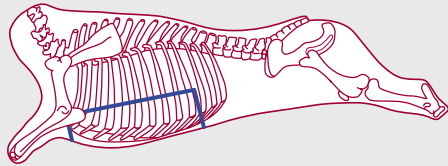


Brisket Mini Joints

Code:

Brisket B003



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. Cut the prepared brisket into three pieces as illustrated.



5. Hold in shape with elasticated roasting bands at regular intervals and cut into smaller mini joints.

6. Brisket mini joints prepared to specification and ready for sale.

