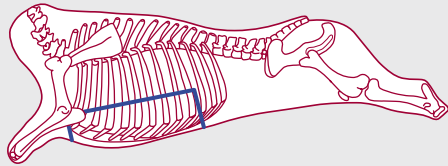


Brisket Pavé

Code:

Brisket B004



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 two equal-sized pieces as illustrated.



5. Slice into pavé for braise or casserole.

6. Brisket pavé prepared to specification and ready for sale.

