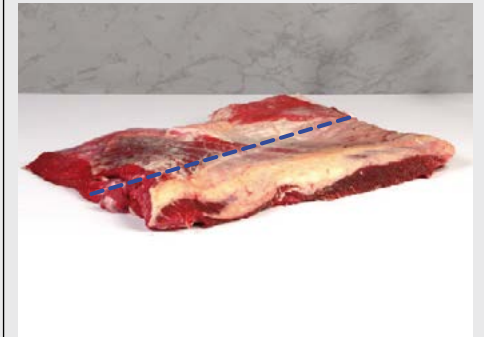
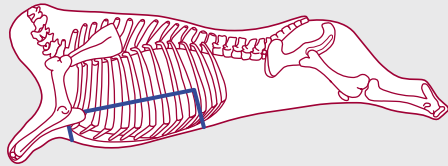


Rustic Style Brisket Pavé

Code:

Brisket B005



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 portions and score.

6. Rustic-style brisket pavé.

