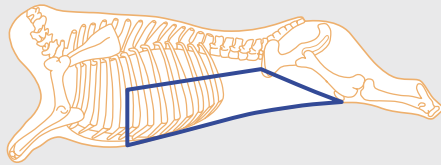


# Veal ribs

Code:

Brisket V003



1. Position of the 8 - bone pistola flank.

2. Remove the rib section by cutting through the cartilages.

3. Internal and external fat is...

4. removed to a maximum thickness of 10mm at any point.



5. Cut into portions of required weight.

6. Veal ribs.

