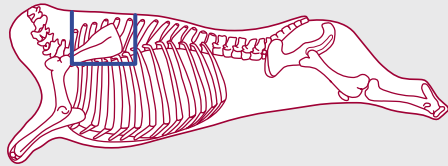


Denver Steak (cut across the grain)

Code:

Chuck B040



1. Position of the chuck roll.

2. Remove yellow gristle (backstrap).

3. Follow the natural seam of the top muscles of the chuck roll starting with the chuck eye and...

4. ...remove the crest muscle (Rhomboideus).



5. Discoloured tissue, gristle and excess fat is to be removed from the Denver muscle (Serratus ventralis).

6. Remove the thin part of the muscle.

7. Cut the remainder of the muscle in half.

8. Cut across the grain into Denver Steaks of required thickness.



For this product the Denver muscle (Serratus ventralis) must be matured for a minimum of 14 days and will benefit from needle tenderising.

