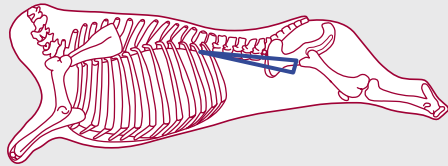


Fillet Steaks (with chain ex. silver gristle)

Code:

Fillet B005



1. Position of the fillet.

2. Boneless untrimmed fillet primal.

3. Remove excess fat, gristle and connective tissue to expose underlying lean cut surface.

4. Cut the fillet into even-sized steaks. Remove the tail so that remaining steaks have a minimum diameter of 40mm.

