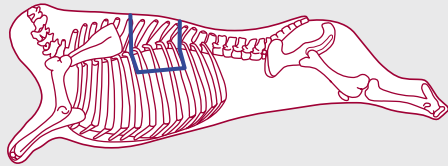


Fore rib – Carvery (rolled)

Code:

Fore rib B005



1. The fore rib should be removed from the carcass between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. Rib of beef. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Saw through the ribs.

4. Remove back and feather bones.



5. Remove the thick yellow gristle (backstrap).

6. Tie securely with string at regular intervals.

7. Cut between the ribs...

8. to produce joints.

