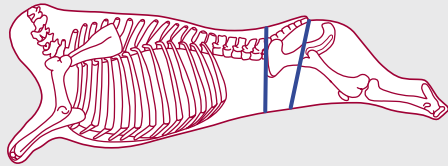# Traditional Rump Steak

1. Position of the rump.

2. Remove bone and trim fat to a maximum thickness of 10mm.

3. Cut steaks 15mm thick and even…

4. throughout each slice.

5. Cut each steak into required portion size.

QUALITY STANDARD beef English

AHDB
BEEF & LAMB