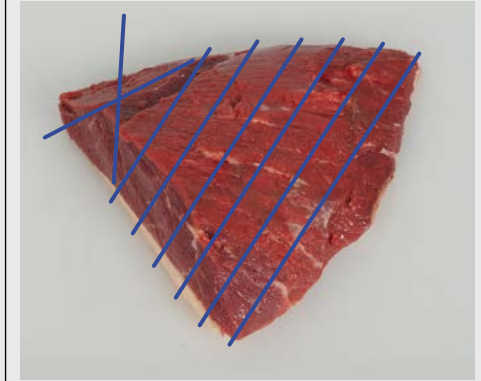
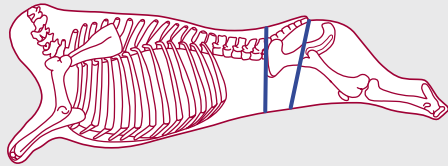


# Picanha Steak

Code:

**Rump B013**



1. Position of the rump.

2. Separate the cap muscle by cutting along the seam between it and the main rump muscle.

3. Carefully remove external sheets of gristle from the cap muscle.

4. The direction the steaks need to be cut. Use the end piece for trim as this part is not so tender.



5. Picanha steak sliced and ready for sale.

