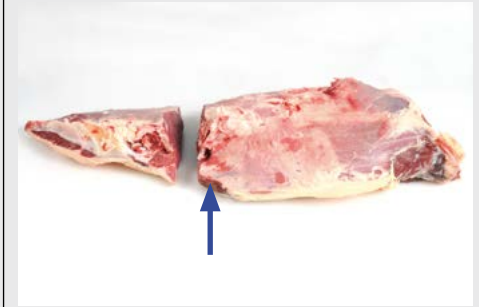
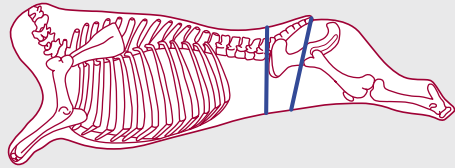


Picanha Steaks – large cut

Code:

Rump B017

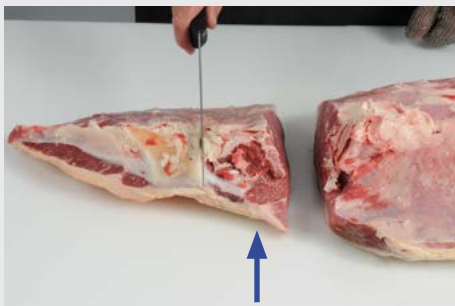


1. Position of the rump.

2. The rump, silverside, salmon cut and heel muscle section.

3. Separate the main rump muscles by following the natural seams as illustrated.

4. Remove the rump cap/picanha muscle in line with the tip of the salmon cut.



5. By removing the cap/picanha muscle this way, compared to the traditional method, the yield is increased by approx 25%.

6. Remove gristle and excess fat and slice across the grain...

7. ...up to the blue line as illustrated as the remainder is less tender.

8. Picanha Steak – Large Cut.



For this steak the cap/picanha should be matured for a minimum of 14 days.

