Prime Rump Steaks – Thin Cut
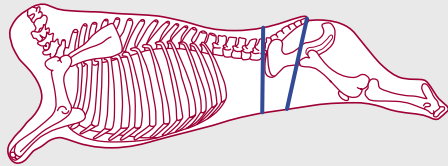
1. Position of the rump.

2. Boneless untrimmed rump with the tail muscle (TFL) removed.

3. Remove the cap muscle/picanha by cutting along the seam between it and the rest of the rump.

4. Separate the prime rump and the bistro rump muscles by cutting along the seam between them.

5. Prime Rump Muscle. External fat level trimmed back to a maximum of 10mm.

6. Prime Rump Muscle.

7. Cut across the grain into thin steaks, maximum thickness 5-7mm. (This is done easier on a gravity feed slicer).

8. Prime Rump Steaks – Thin Cut.

QUALITY STANDARD beef English

AHDB BEEF & LAMB