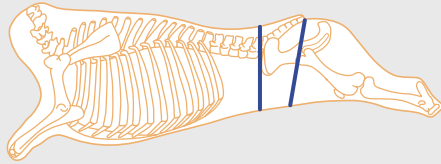# Prime Rump Steaks

1. Position of the rump.

2. Rump with rump tail and cap muscle removed.

3. Excess gristle and blood veins are removed.

4. Slice the rump into steaks of 15mm thickness.

5. Prime Rump Steak

QUALITY STANDARD
veal
English

AHDB
BEEF & LAMB