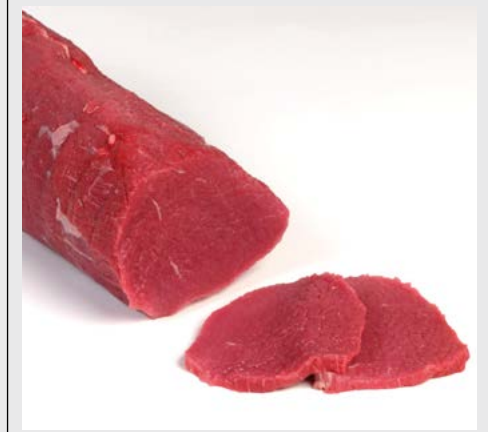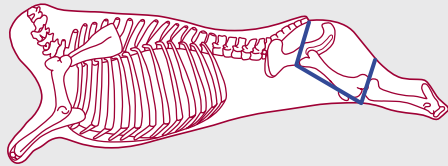# Escallops (Salmon Cut)

1. Position of the silverside.

2. Remove the salmon cut from the silverside by cutting along the natural seam.

3. Remove all external fat and gristle.

4. Square the ends and slice escallops across the grain at 5mm intervals.

5. Escallops are ideal for marinating.

QUALITY STANDARD beef English

For this product the salmon cut should be matured for a minimum of 14 days.

AHDB BEEF & LAMB