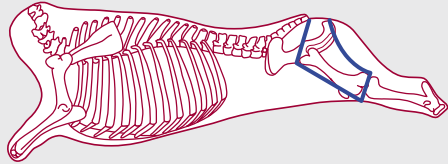


Silverside Steaks – Thin Cut

Code:

Silverside B012



1. Position of the Silverside.

2. Silverside (Biceps femoris) and Salmon cut (Semitendinosus).

3. Remove the Salmon muscle by following the natural seam.

4. Silverside with the Salmon Cut removed.



5. Remove all connective tissue and gristle.

6. Follow the seam as illustrated...

7. ...to remove the side muscle (Biceps femoris – ischiatic head).

8. The side muscle (Biceps femoris – ischiatic head) fully trimmed. This part of the Silverside is tough and cannot be used for thin steaks.



For this product the Silverside must be matured for a minimum of 14 days and will benefit from needle tenderising.



Silverside Steaks – Thin Cut – continued

Code:

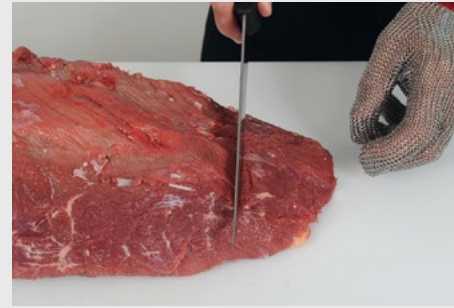
Silverside B012



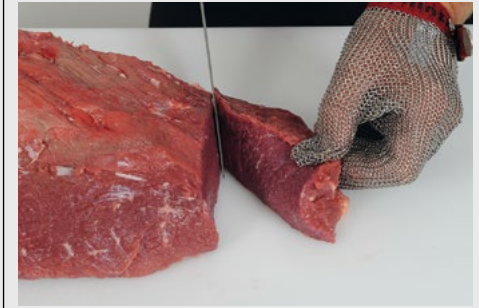
9. Remove remaining gristle and connective tissue...



10. ...but leave natural fat to a maximum thickness of 5 mm.



11. Remove 50mm from the tapered end...



12. ...of the silverside as this part is very tough.



13. Cut remainder into 5mm thin steaks.
(This is done easier on a gravity feed slicer).



14. Silverside Steak – Thin Cut.



15. If these steaks are to be used for sandwich steaks, stir-fry or fajitas, we recommend that all fat and gristle is removed.



For this product the Silverside must be matured for a minimum of 14 days and will benefit from needle tenderising.

