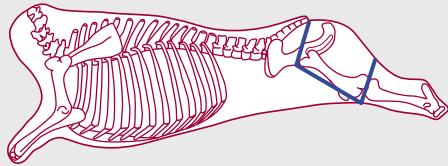


“Quick Cook” Strips – 98%VL (Silverside)

Code:

Silverside B019

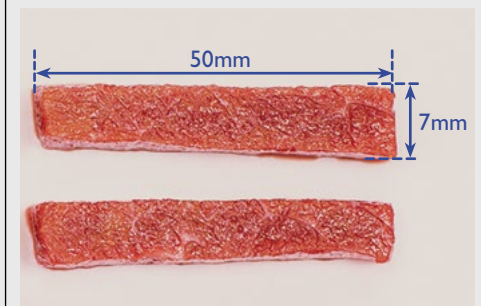
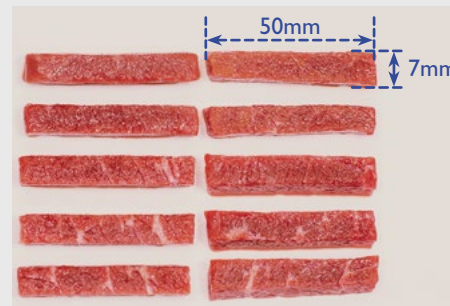


1. Position of the silverside.

2. Remove all gristle and fat from...

3. ...both parts of the silverside.

4. Follow the silver gristle and remove the silverside “side muscle”. The silverside side muscle tends to be slightly tougher than the main muscle and should only be used for...



5. ...slow cooking methods like sous vide or braising. Remove the remaining gristle between the main silverside and the silverside side muscle.

6. Remove the tapered end of the main silverside muscle where the muscle grain is coarse and tough.

7. Cut remainder into 7x7x50mm strips. (This is done easier when chilled/crusted and sliced on a gravity feed slicer).

8. “Quick Cook” Silverside strips.



All connective tissue and fat is removed.
For this product the Silverside should be matured
for a minimum of 14 days.

