Escallops (Silverside)
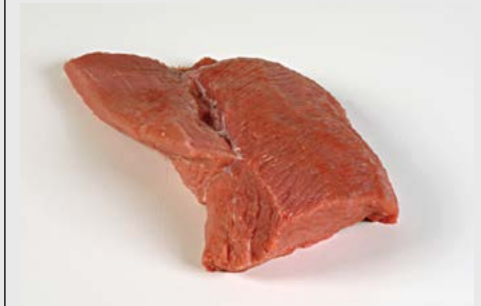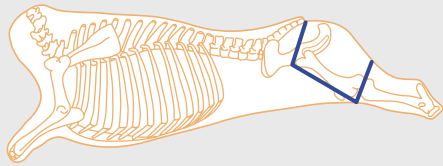
1. Position of the silverside.

2. Silverside, salmon cut and heel muscle removed.

3. All external fat and...

4. ...gristle to be removed.

5. Remove centre gristle by following the seam.

6. Cut both pieces into escallops.

7. Flatten out between two sheets of plastic using a fat basher to achieve 5mm thickness and to improve tenderness.

QUALITY STANDARD veal English

AHDB BEEF & LAMB