Sirloin – T-Bone section
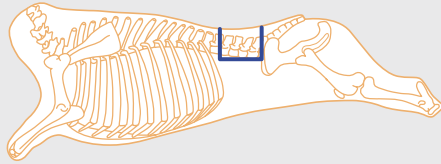
1. T-Bone position.

2. From a sirloin with the fillet attached remove a four-vertebrae section counting from the rump.

3. Remove all kidney fat and gristle. Trim the tail to a maximum length of 25mm from the tip of the eye muscle.

QUALITY STANDARD veal English

AHDB
BEEF & LAMB