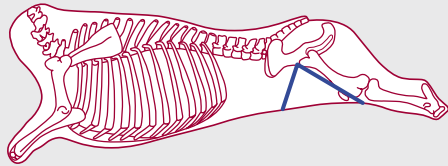


# Braising Steaks – large (thick flank)

Code:

Thick Flank B004



1. Position of the thick flank (Knuckle), without rump tail.

2. Remove excess fat from thick flank (Knuckle).

3. Cut into braising steaks of even thickness.

