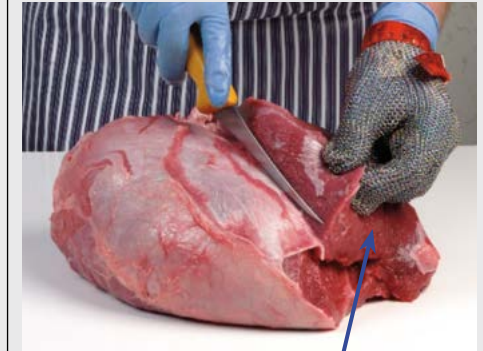
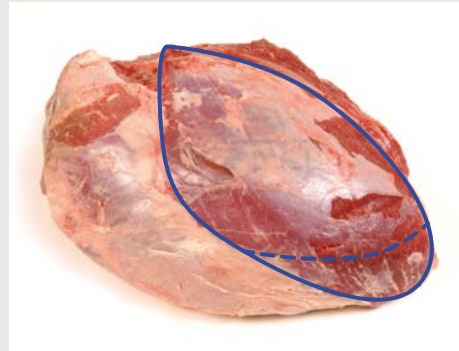
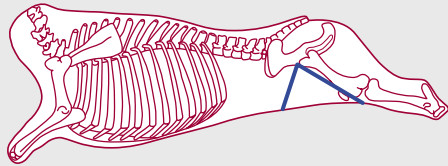


Pavé (thick flank)

Code:

Thick Flank B007

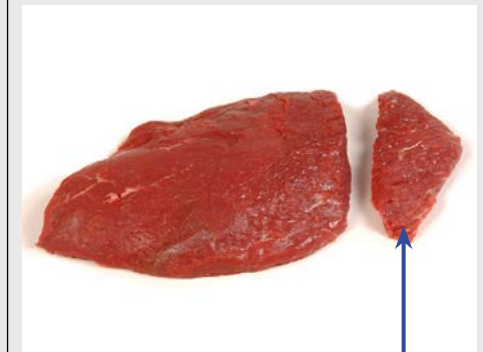


1. Position of the thick flank, without rump tail.

2. The selected muscle is to be used for this Pavé. The small section below the dotted line is removed and used for braising.

3. Remove the gristle from the thin top muscle (A).

4. Separate the thin top muscle (A) from the main muscle block.



5. Continue by also removing the muscle which runs along the femur, muscle (B).

6. Separate muscles A and B and remove all connective tissue. Muscle A can be used for Pavés. Muscle B can be used for braising.

7. Remove all gristle and connective tissue from the muscle A.

8. Remove the section where the muscle grain is coarse. This coarse grain part is to be used for braising..



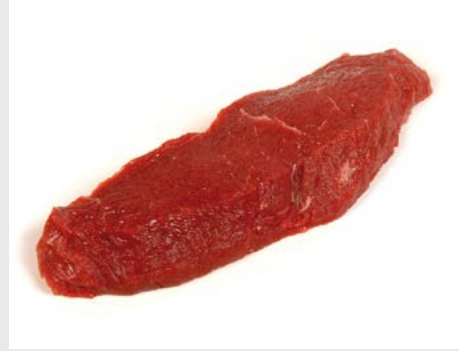
For this product the thick flank must be matured for a minimum of 14 days.



Pavé (thick flank) – continued

Code:

Thick Flank B007



Depending on the size of the muscle, steaks can be cut on an angle to achieve the required portion weight and cut size.

9. The remainder to be cut into Pavés of required weight.

10. Pavé.



For this product the thick flank must be matured for a minimum of 14 days.

