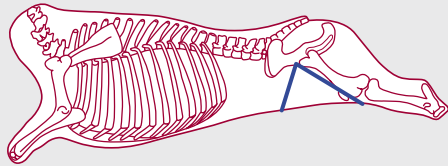


Pavé (Thick Flank) – Thin Cut

Code:

Thick Flank B014

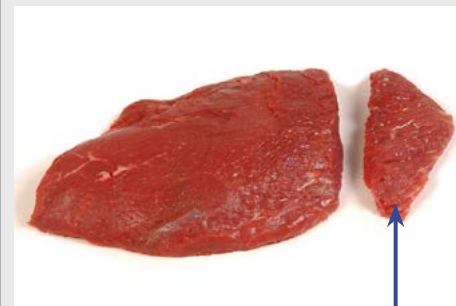


1. Position of the thick flank without rump tail.

2. Separate the Pavé muscle (Vastus Medialis) from the main muscle block.

3. Continue by also removing the muscle with runs along the femur (Vastus Intermedius).

4. Separate the Pavé muscle (Vastus Medialis) from the femur muscle (Vastus Intermedius).



5. Remove all fat, gristle and connective tissue from the Pavé muscle (Vastus Medialis).

6. Pavé muscle – Thick Flank (Vastus Medialis).

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

8. Cut the remainder into thin steaks, maximum thickness 5-7mm.



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

