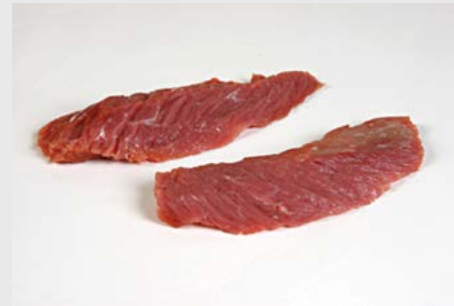
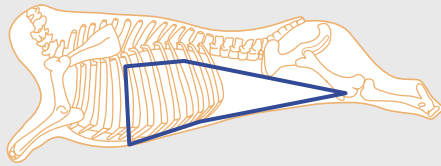


Bavette Steak

Code:

Thin Flank V001



1. Position of the 8 - bone pistola flank.

2. The main thin flank muscle trimmed of all fat and connective tissue.

3. Cut the main muscle at an angle to produce Bavette steaks.

