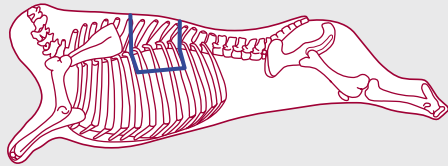


Tomahawk Steak

Code:

Fore rib B018



1. Position of the fore rib

2. Tomahawk steaks are produced from a fore rib of beef. The length of the rib bones to be 200 mm from the eye muscle. The chine, featherbones and paddywack (yellow gristle) are removed.

3. The cap muscle is removed by following the natural seam. 50 mm of the tail muscle is left on, but the remainder of the rib is French trimmed. Cut in between the rib to create Tomahawk Steaks.

4. Tomahawk Steak.