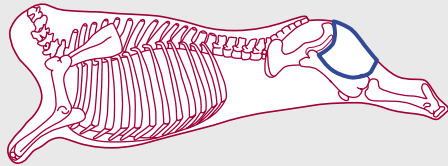


Tender Top Steaks – Thin Cut

Code:

Topside B011

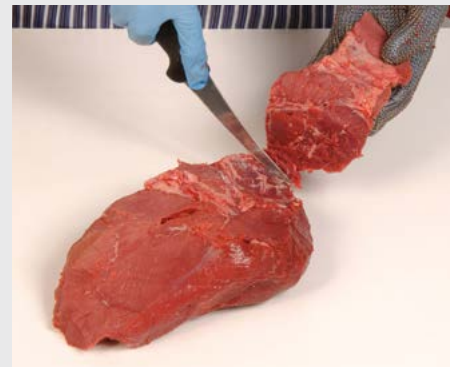
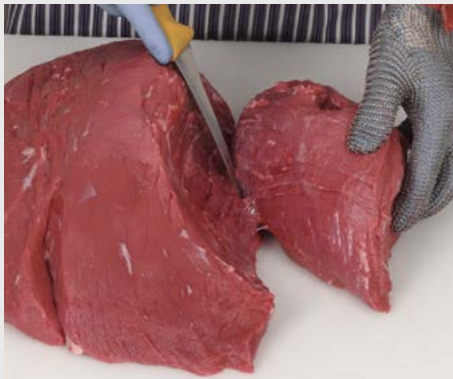


1. Position of the topside.

2. Remove the loosely attached muscle block,...

3. ...gracilis, pectineus and sartorius from the topside.

4. Remove fat and connective tissue.



5. Separate the main topside muscle (semimembranosus) and the tender top muscle (adductor) following a very thin natural seam.

6. Expose the main blood veins by removing...

7. ...the top layer of the muscle. Remove the main blood veins.

8. Slice the Tender Top muscle across the grain and evenly at 5mm intervals to produce Tender Top Steaks – Thin Cut.



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

