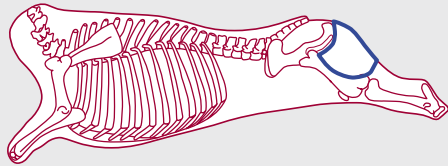


Topside Stir-fry

Code:

Topside B014



1. Position of the topside.

2. Trim topside of all visible fat, gristle and connective tissue.

3. Remove gracilis muscle by following the natural seams and trim all connective tissue. Gracilis muscle not to be used for stir-fry.

4. Remove all gristle, connective tissue and fat. Cut lean muscle into stir-fry strips of 1cm x 1cm x 6cm.



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

