Tender Top Steaks
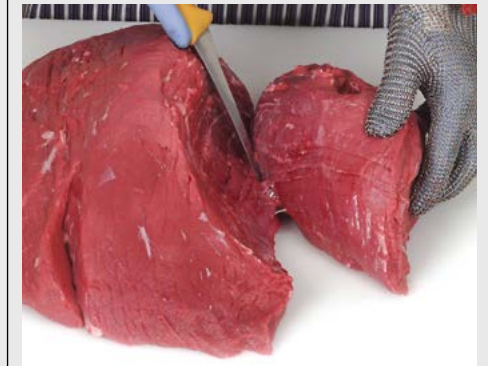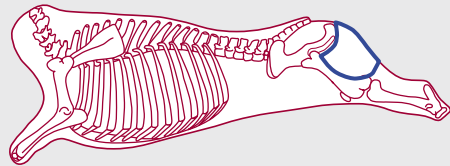
1. Position of the topside.

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

3. Remove gracilis muscle by following the natural seam and trim all connective tissue.

4. Separate the topside into the two main muscles by cutting along the natural seam between them. Only the side muscle (bullet) is to be used for this steak.

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

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

7. Cut into portions of required weight.

8. Tender Top Steak.

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

QUALITY STANDARD beef English

AHDB BEEF & LAMB