Ranch Steaks – Thin Cut
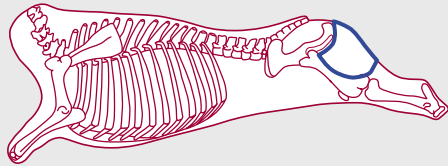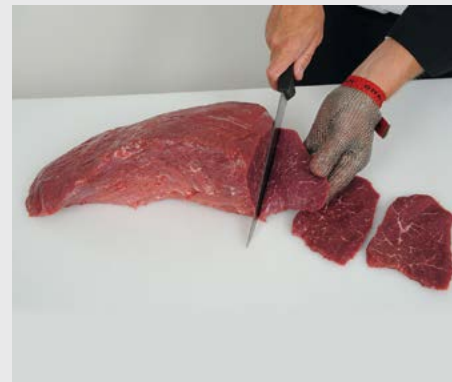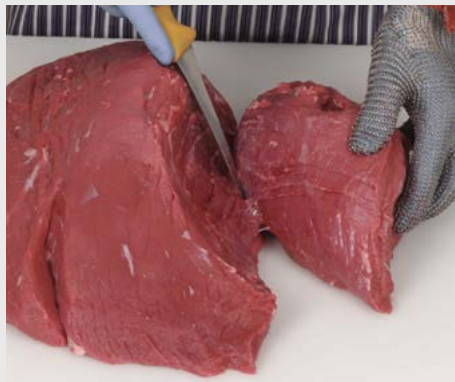
1. Position of the topside.

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. Main Topside Muscle (semimembranosus). This muscle can be cut into logs prior to slicing, to reduce steak size.

7. Cut across the grain into thin steaks, maximum thickness 5-7mm. (This is done easier on a gravity feed slicer).

8. Ranch Steaks – Thin Cut.

QUALITY STANDARD beef English

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

AHDB BEEF & LAMB