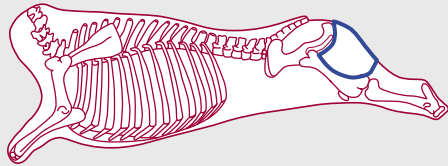


# “Premium” Bistro Topside Steaks

Code:

**Topside B025**



1. Position of the topside.

2. Remove the loosely attached muscle block...

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

4. Gracilis and associated muscles.



5. Remove the small side bullet muscle (pectineus) by...

6. ...following the natural seams.

7. Small side bullet muscle – Topside. Trim ends and cut into steaks of required thickness.

8. “Premium” Bistro Topside Steaks.



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

