Topside Escallops
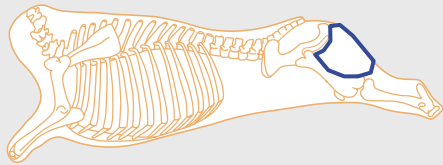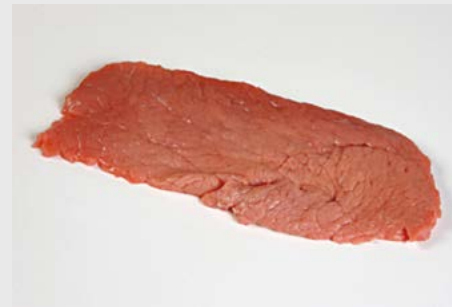
1. Position of the topside.

2. Remove discoloured tissue.

3. Remove the loosely attached cap muscle (gracilis) by cutting along the natural seam.

4. Cap muscle (gracilis).

5. Topside without cap muscle (gracilis).

6. Boneless trimmed topside without cap muscle (gracilis), all visible fat removed. Cut into escallops of required weight.

7. Flatten out between two sheets of plastic using a fat basher to achieve 5mm even thickness and to improve tenderness.

QUALITY STANDARD veal English

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