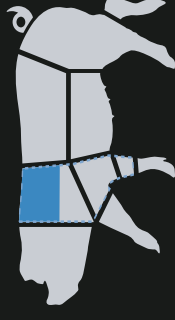


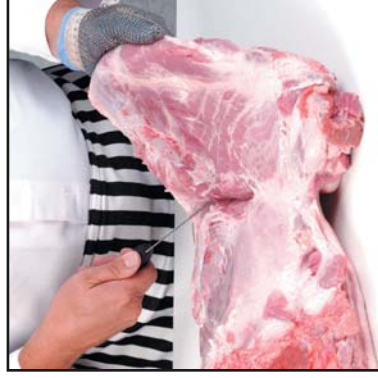
Fore end: Collar Steak



Remove the forequarter from the side by cutting and sawing through the centre of the 5th thoracic vertebra in a line parallel to that used to remove the head



Remove the ribs and back bone in a sheet taking care not to cut into the underlying muscles



Remove the collar by cutting along the seam between it and the remainder of the forequarter



Remove the tail meat by cutting from the ventral tip of the eye muscle and parallel to the back line of the carcass



Trim off any excess fat gristle and connective tissue



Cut the collar steaks across the grain at 2cm intervals and ensure they are even in thickness



Collar steaks cut to specification and ready for cooking



PRINT PAGE



BACK TO SPECIFICATIONS

