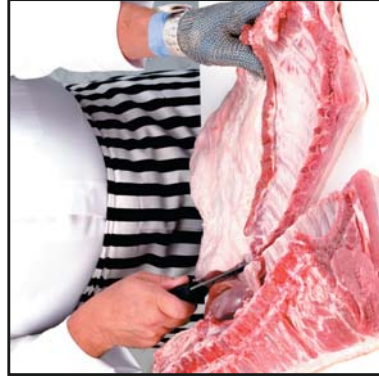


Middle: Belly Blocks



Separate belly from loin by cutting in a line 5cm from the ventral tip of the eye muscle and parallel with the back line of the carcass



The primal belly ready for further preparation



Remove flare fat



Remove rib bones in a sheet taking care not to cut into the underlying muscles



Remove rind and fat to leave a maximum fat depth of 5mm



Cut the trimmed belly lengthways into two equal portions



Score diamond shapes on the fat surface taking care not to cut too deeply



Then cut the two parts of the belly into blocks of equal size



PRINT PAGE



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Continued...
USE THE RIGHT ARROW
KEY ON YOUR KEYBOARD
TO GO TO PAGE TWO.



Middle: Belly Blocks



Belly blocks prepared to specification and ready to cook



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BACK TO SPECIFICATIONS

USE THE LEFT ARROW KEY ON YOUR KEYBOARD TO RETURN TO PAGE ONE.

