

Quality Standard Beef



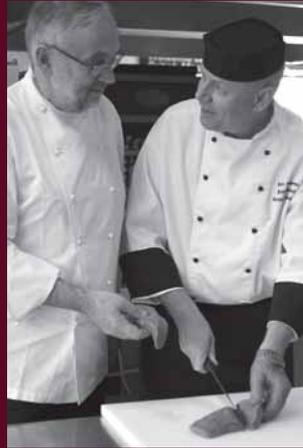
MASTER

MASTER

*Chef AND Butcher*

NEW SPECIALITY STEAK RANGE  
CUTTING SPECIFICATIONS





Renowned Master Chef Pierre Koffmann and Master Butcher Dick Van Leeuwen have developed a completely new range of speciality steaks, utilising seam-butchery techniques on under-used primals.

This new range provides both chefs and consumers with new meal options. These steak cuts have very different characteristics, enhanced flavour, texture and different cooking properties.

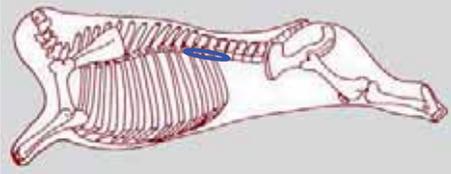
All these steaks benefit from being cooked rare or medium rare and provide alternatives to standard steak cuts.

### *Important Tips*

- All of these steak cuts must be matured for a minimum of 14 days on the bone or in vacuum bags to optimise eating quality. It is recommended not to mature the body skirt, skirt diaphragm and flank skirt on the bone but in vacuum bags to enhance keeping quality.
- It is important to rest these steaks after cooking for 2-3 minutes prior to serving. This will enhance the tenderness and juiciness and it also stops the juices running out while cutting.
- After grilling, whilst resting, place a small amount of butter on the steak to create a nice glaze and enhance the flavour.
- Always season the steak with salt and pepper and baste with cooking oil prior to cooking. All these cuts are suitable for barbecuing, char grilling or pan frying.
- It is also very important to provide your customers with sharp steak knives. Blunt knives will tear the steaks and might make it difficult to eat.
- Make sure your meat is approved by the EBLEX Quality Standard Mark scheme to ensure all the meat comes from a quality assured supply chain, as most consumers want to know where their meat comes from.



Hanger Pave (body skirt)			Offal B003
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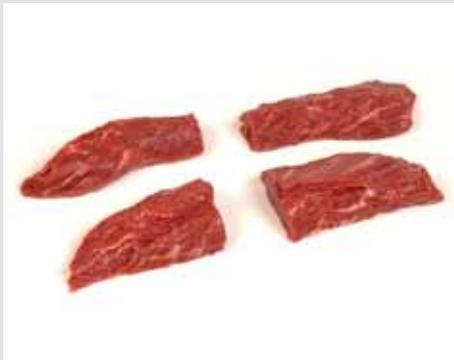


1. Position of the body skirt.

2. Remove all connective tissue and gristle from the outside of the body skirt.

3. Follow the centre gristle...

4. ...being careful not to cut into lean muscle.



5. Remove centre gristle.

6. Cut each part into two to create Hanger Paves.

7. Hanger Pave.

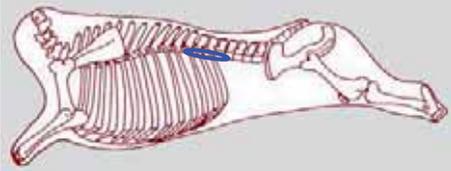


For this product the body skirt must be matured for a minimum of 14 days.



# Hanger Steaks (body skirt)

Offal B004

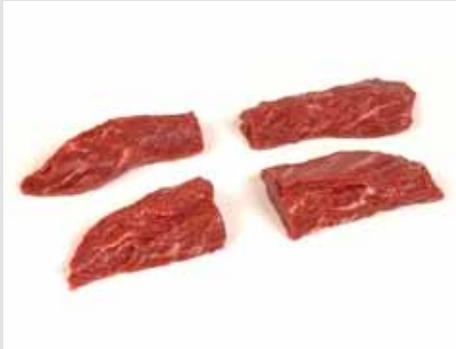
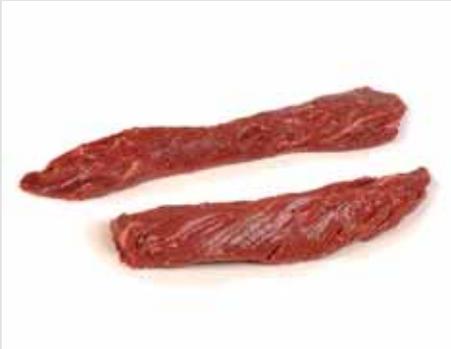


1. Position of the body skirt.

2. Remove all connective tissue and gristle from the outside of the body skirt.

3. Follow the centre gristle...

4. ...being careful not to cut into lean muscle.



5. Remove centre gristle.

6. Cut each part into two portions

7. Butterfly cut each portion to create steaks with a bigger surface area.

7. Hanger Steak.

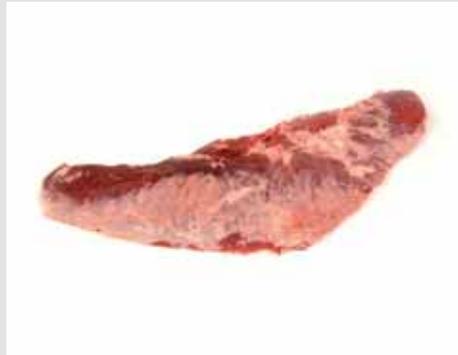
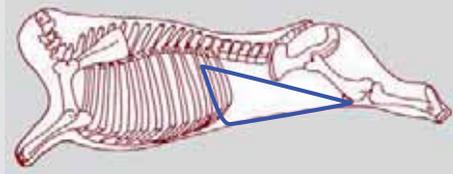


For this product the body skirt must be matured for a minimum of 14 days.



# Bavette (flank skirt)

# Thin Flank B006

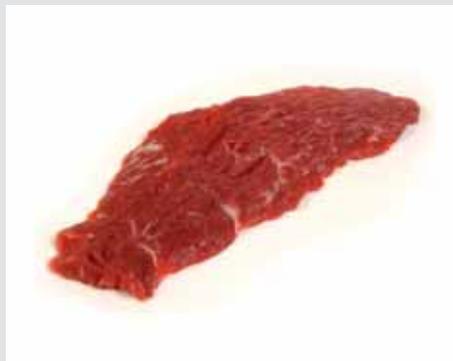


1. Position of the flank skirt.

2. Trim flank skirt muscles of external fat and connective tissue.

3. Lean flank skirt.

4. Cut steaks on an angle to create a larger surface area.



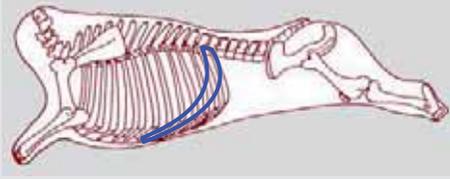
5. Bavette.



For this product the flank skirt must be matured for a minimum of 14 days.



Skirt Steaks (diaphragm)			Offal B002
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1. Position of the skirt (diaphragm).

2. Whole skirt (diaphragm) with all connective tissue and gristle attached.

3. Remove the gristle by following the contour of the muscle.

4. Remove the gristle on both sides of the meat by gently pulling it away, being careful not to pull the muscle apart.



5. Lean skirt (diaphragm).

6. Cut into steaks of required weight.

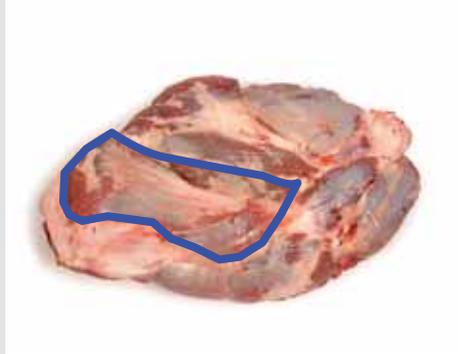
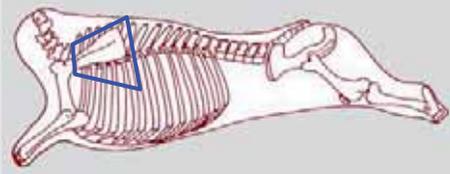
7. Skirt Steak.



For this product the skirt (diaphragm) must be matured for a minimum of 14 days, in vacuum bags, not on the bone, to enhance keeping quality.



Pavé (underblade)			Chuck B019
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1. Position of the underblade muscles.

2. Underblade muscles as highlighted.

3. Start removing the underblade muscles by exposing the blade bone (scapula).

4. Underblade muscles.



5. Separate the muscle as illustrated. The highlighted muscle is only suitable for braising as it contains connective tissue through the centre of the muscle.

6. Remove the small muscle on top of the main muscle to expose gristle.

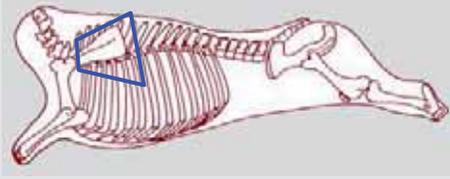
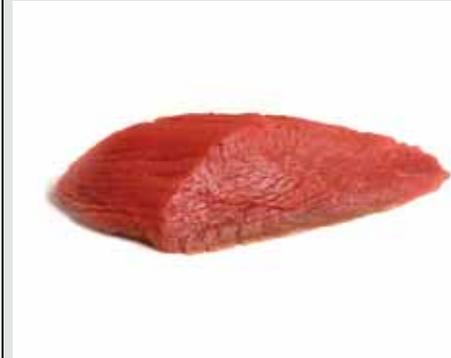
7. Remove all gristle from both sides of the muscle and cut into Pavés.

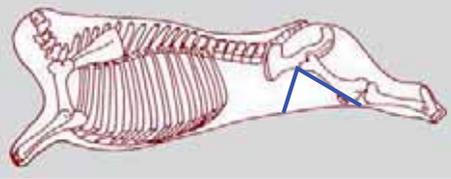
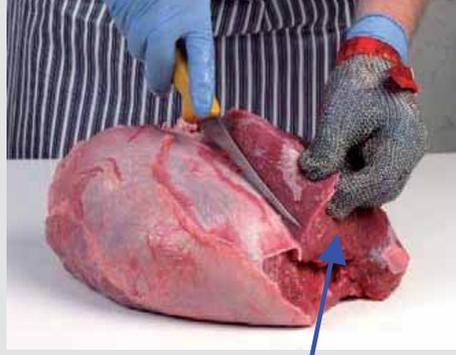
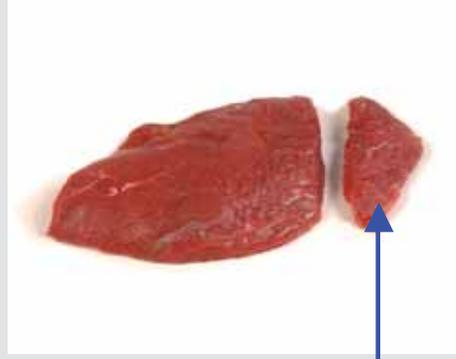
8. Pavé (underblade).



For this product the underblade muscle must be matured for a minimum of 14 days.



Pavé (underblade fillet)		Chuck B020	
			
1. Position of the underblade muscle (underblade fillet).	2. Underblade muscle (underblade fillet) as highlighted.	3. Remove the underblade muscle (underblade fillet)...	4. ...by following the natural seam between it and the LMC (thick rib).
			
5. Underblade muscle (underblade fillet).	6. Trim the muscle of all fat and connective tissue.	7. Fully trimmed muscle to be cut into Pavés.	8. Pavé (underblade fillet).
<p>For this product the underblade muscle must be matured for a minimum of 14 days.</p>			
			

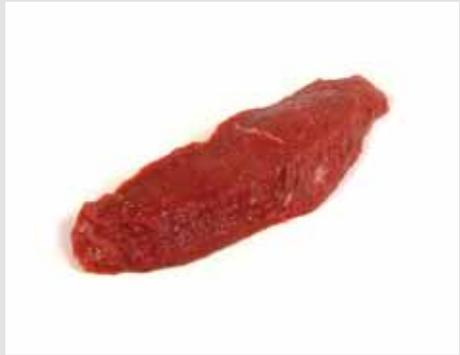
	Pavé (thick flank)		Thick Flank B007
			
<p>1. Position of the thick flank, without rump tail.</p>	<p>2. The selected muscle is to be used for this Pavé. The small section below the dotted line is removed and used for braising.</p>	<p>3. Remove the gristle from the thin top muscle (A).</p>	<p>4. Separate the thin top muscle (A) from the main muscle block.</p>
			
<p>5. Continue by also removing the muscle which runs along the femur, muscle (B).</p>	<p>6. Separate muscles A and B and remove all connective tissue. Muscle A can be used for Pavés. Muscle B can be used for braising.</p>	<p>7. Remove all gristle and connective tissue from the muscle A.</p>	<p>8. Remove the section where the muscle grain is coarse. This coarse grain part is to be used for braising.</p>



For this product the thick flank must be matured for a minimum of 14 days.



Pavé (thick flank) - continued			Thick Flank B007
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*Depending on the size of the muscle, steaks can be cut on an angle to achieve the required portion weight and cut size.*

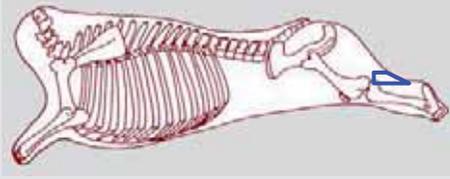
9. The remainder to be cut into Pavés of required weight.

10. Pavé.



For this product the thick flank must be matured for a minimum of 14 days.



Pavé (heel muscle)			Leg B002
			
1. Position of the heel muscle..	2. Internal and...	3. ...external view of the heel muscle. The highlighted muscle is to be used for Pavés. The small section to the left of the dotted line is removed.	4. Remove this muscle by following the seam along the shin - like centre muscle.
			
5. Internal view.	6. External view.	7. Follow the natural seam and also remove...	8. ...the small muscle as illustrated.
 <p>For this product the heel muscle must be matured for a minimum of 14 days.</p> 			

# Pavé (heel muscle) - continued

Leg B002



9. The two selected muscles from the heel suitable for Pavés.



10. Remove all connective tissue and gristle.



11. Remove the coarse section of the large muscle and square the ends of the smaller muscle.



12. Cut muscle into Pavés of required weight.



13. Pavé from the larger muscle.



14. Pavé from the smaller muscle.



15. Both muscles cut into Pavés

*Depending on the size of the muscle, steaks can be cut on an angle to achieve the required portion weight and cut size.*

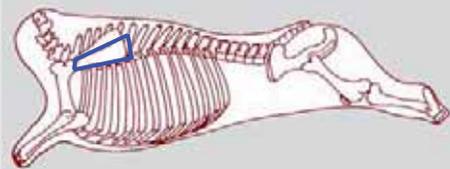


For this product the heel muscle must be matured for a minimum of 14 days.



# Flat Iron Steak

# Chuck B013



1. Position of the feather.



2. Untrimmed feather muscle.



3. Remove all visible external fat and gristle.



4. Remove the muscle and gristle at the anterior end of the feather muscle.



5. Separate the feather into two parts by carefully cutting on and along the central gristle sheath.



6. Remove the gristle sheath.



7. Cut into portions of the required sized and score diagonally.



8. These portions are ideal for marinating.

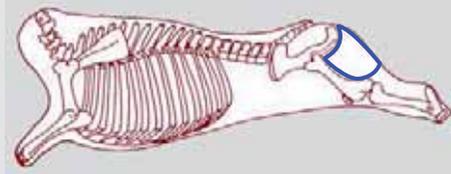


For this product the feather should be matured for a minimum of 14 days.



# Tender Top Steaks

# Topside B015

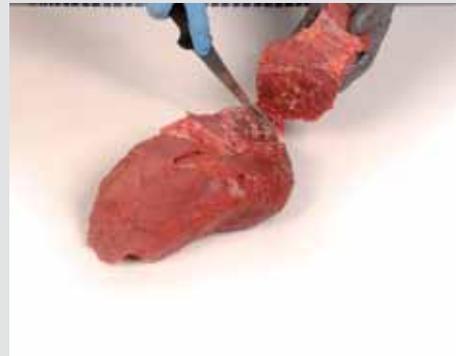


1. Position of the topside.

2. Trim topside of all visible fat, gristle and connective tissue.

3. Remove gracilis muscle by following the natural seam and trim all connective tissue.

4. Separate the topside into the two main muscles by cutting along the natural seam between them. Only the side muscle (bullet) is to be used for this steak.



5. Expose the main blood veins by removing...

6. ...the top layer of the muscle. Remove the main blood veins.

7. Cut into portions of required weight.

8. Tender Top Steak.

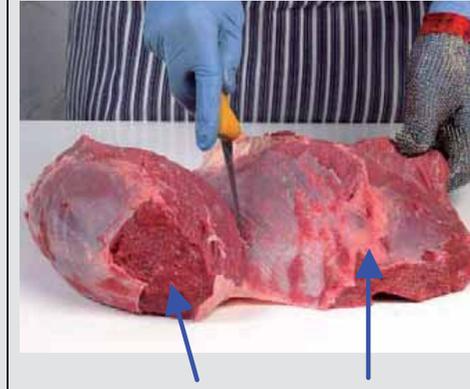
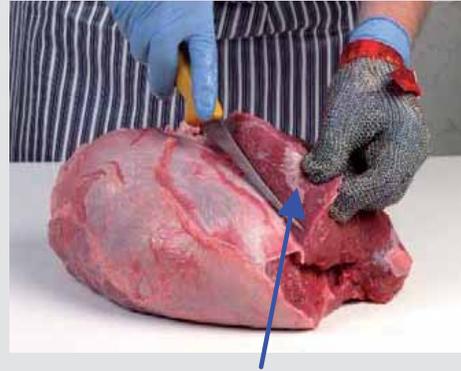
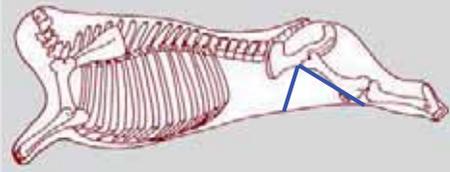


For this product the topside must be matured for a minimum of 14 days.



# Centre Cut Steaks

# Thick Flank B006

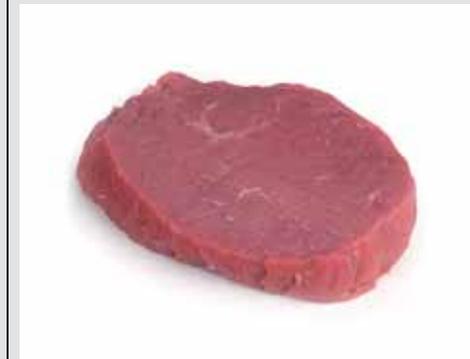
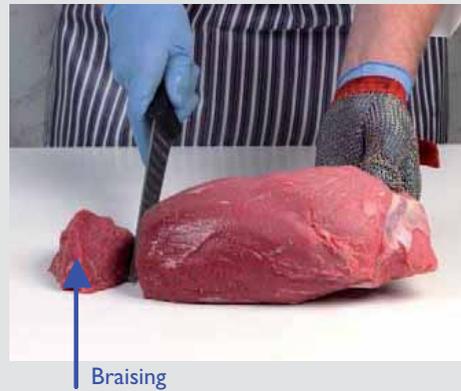
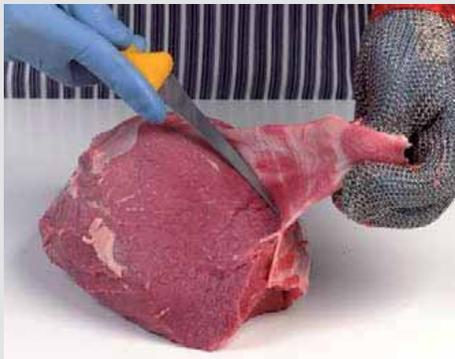


1. Position of the thick flank, without rump tail.

2. Remove the gristle from the thin top muscle (A). Separate the thin top muscle from the main muscle block.

3. Continue by also removing the muscle which runs along the femur, muscle (B).

4. Separate muscle C (Bullet) and muscle D.



5. Remove all gristle and connective tissue from muscle C (Bullet).

6. Muscle C (Bullet): remove a 3cm thick slice from where the muscle is attached to the knee cap and use for braising.

7. Follow the centre gristle and divide the muscle into two and...

8. ...cut both pieces into Centre Cut Steaks.

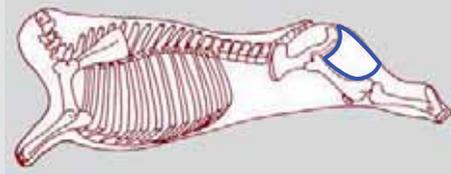


For this product the thick flank must be matured for a minimum of 14 days.



# Ranch Steaks

# Topside B009



1. Position of the topside.

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

3. Boneless trimmed topside ready for further preparation.

4. Separate the topside into the two main muscles by cutting along the natural seam between them.



5. Slice the larger muscle across the grain and evenly at 10mm intervals.

6. Lightly score each steak with a diamond pattern and display for sale.



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

