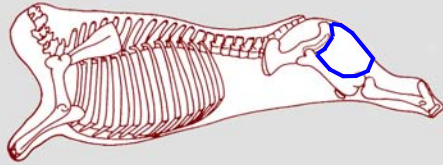


Escallops and Ranch Steaks

Topside B012



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 smaller muscle across the grain and evenly at 5mm intervals to produce escallops.

6. Escallops ready for sale.

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

8. 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.

