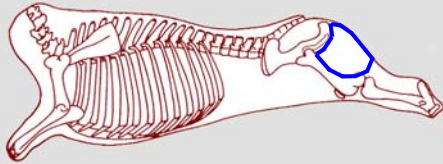


Swiss Rolled Beef Whirls

Topside B013



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



3. Trim this muscle of excess fat, gristle and connective tissue to expose the underlying lean surface.



4. Form into a roll with grain of the muscle running lengthways.



5. Hold in shape by placing elasticated roasting bands at regular intervals and then inserting wooden skewers between the bands.



6. Carefully slice between the skewers.



7. Swiss rolled beef whirls ready for sale.



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

