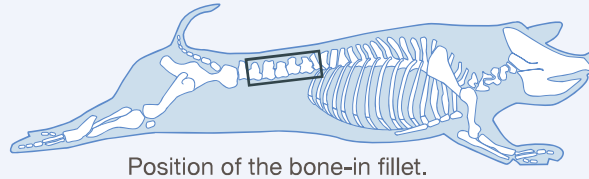
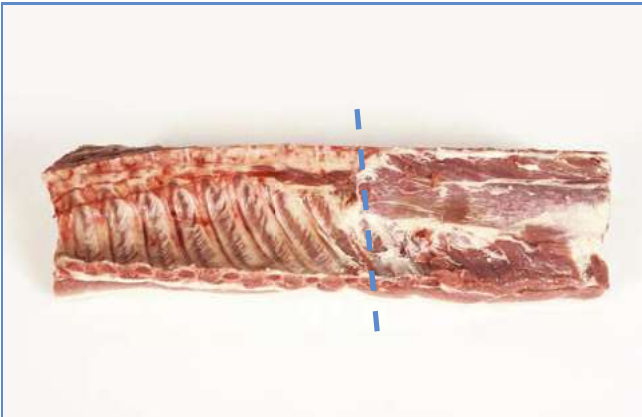


Fillet Steak on the bone



Code: 3060



1 Loin of pork.



2 The lumbar section of the loin is used for this cut.



3 Saw through the feather bones as illustrated taking care not to damage the loin muscles.



4 Remove the feather bones as illustrated.



5 Remove the fillet with bones attached from the loin.



6 Fillet on the bone. Cut between the vertebrae to create fillet steaks on the bone.



7 Fillet Steaks on the bone.