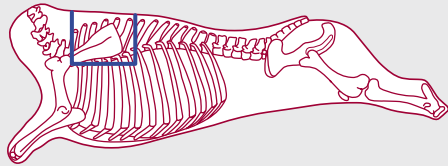


“King Arthur’s” Beef Roast

Code:

Chuck B029



1. Position of the Chuck roll.



2. Remove yellow gristle (backstrap) and the crest (rhomboideus) muscle.



3. Utilise the cap of the Fore Rib...



4. ...and place on top of the Chuck Eye roll.



5. Remove and square end the Chuck Eye in line with the rib cap muscle...



6. ...and tie at regular intervals.



7. King Arthur's Beef Roast (Rib end view).



8. King Arthur's Beef Roast (Chuck end view).



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

