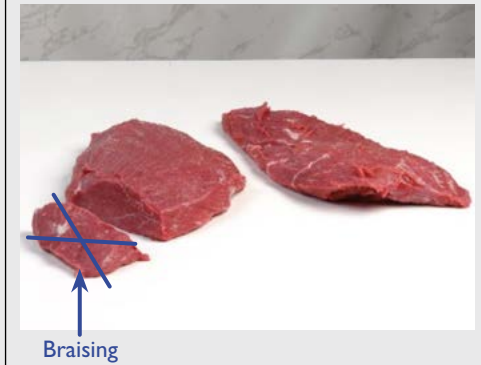
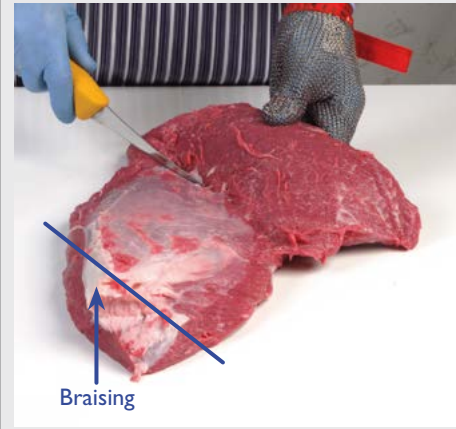
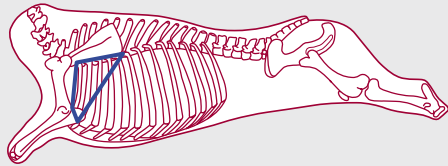


# Escallops (LMC)

Code:  
**LMC B003**



1. Position of the LMC.

2. Remove external fat gristle and connective tissue.

3. Follow the central gristle sheath and separate the muscle. Remove gristle.

4. Remove part of the muscle for braising meat as illustrated.



5. Trim muscle as illustrated and cut into 10mm thick escallops.

6. Top part of the LMC.

7. Cut into half along the grain and cut into 10mm thick escallops across the grain.

8. Escallops.



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

