Silverside Mini Joint (extra lean)
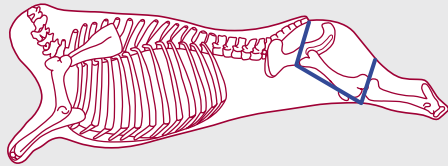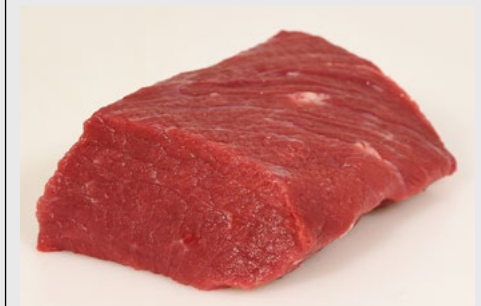
1. Position of the silverside.

2. Remove all gristle and fat from…

3. …both parts of the silverside.

4. Follow the silver gristle and remove the silverside "side muscle".

5. Remove the remaining gristle between the main silverside and the silverside side muscle.

6. Remove the tapered end of the silverside where the muscle grain is coarse.

7. Cut the remaining silverside horizontally into 2 logs, then cut each log vertically so the silverside is now cut into 4 equal size logs.

8. Cut the logs into individual portions of required weight.

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

QUALITY STANDARD beef English

AHDB BEEF & LAMB

9. The silverside side muscle tends to be slightly tougher than the main muscle and should only be used for slow cooking methods like sous vide or braising.

10. Square the ends and cut the muscle into 2 mini joints.

11. Silverside mini joint (extra lean) with or…

12. …without roasting bands.

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