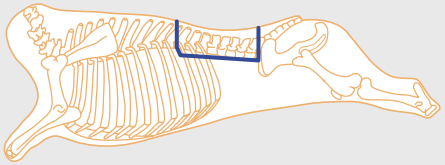
Sirloin Escallops

Code:
Sirloin V009



1. Position of the sirloin.

2. Remove all gristle, connective tissue and fat from the sirloin. Chain muscle and tail to be left on.

3. Eye muscle of the loin.

4. Cut the eye of the sirloin into escallops of required weight and thickness.

QUALITY STANDARD veal English

AHDB BEEF & LAMB