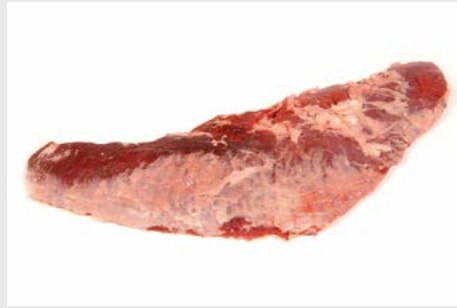
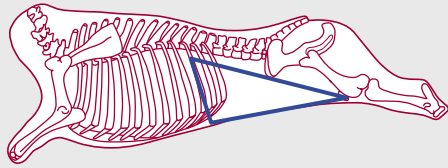


# Bavette (flank skirt)

Code:

Thin Flank B006

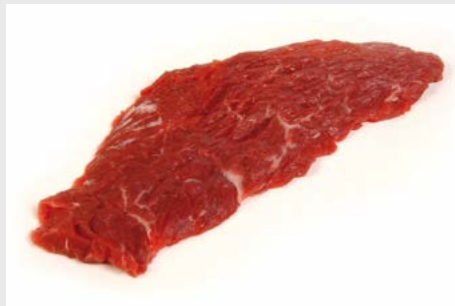


1. Position of the flank skirt.

2. Trim flank skirt muscles of external fat and connective tissue.

3. Lean flank skirt.

4. Cut steaks on an angle to create a larger surface area.



5. Bavette.



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

