

THE BUTCHER'S GUIDE TO BISTRONOMIC CUTS

How to trim your beef costs without taking a hit on flavour.

Want to offer profitable plate prices with good margins? Then alternative cuts of beef, also known as Bistronomic cuts are the answer. By using these overlooked cuts of meat you can create menu differentiation through rich beefy flavours that will give you more to play with in terms of cooking creativity.

The key to getting value for money is in purchasing profit friendly Bistronomic cuts, cooking them to perfection and creating signature menu dishes that will have your customers coming back for more.

Bistronomic cuts may require a little more planning and time for slow cooking but the rewards in flavour and profit are a winning combination. While traditional steaks are not going away, an alternative signature beef choice can deliver a great flavour experience.

CHUCK

For low and slow cooking.

The chuck has a beautiful marbling of fat which runs through the meat making it so full of flavour. Because this is a cut from the shoulder it therefore contains a lot of connective tissue including collagen but this partially melts during cooking making the chuck beautifully tender.



CATERING CHUCK TENDER T602
Daube (kg)

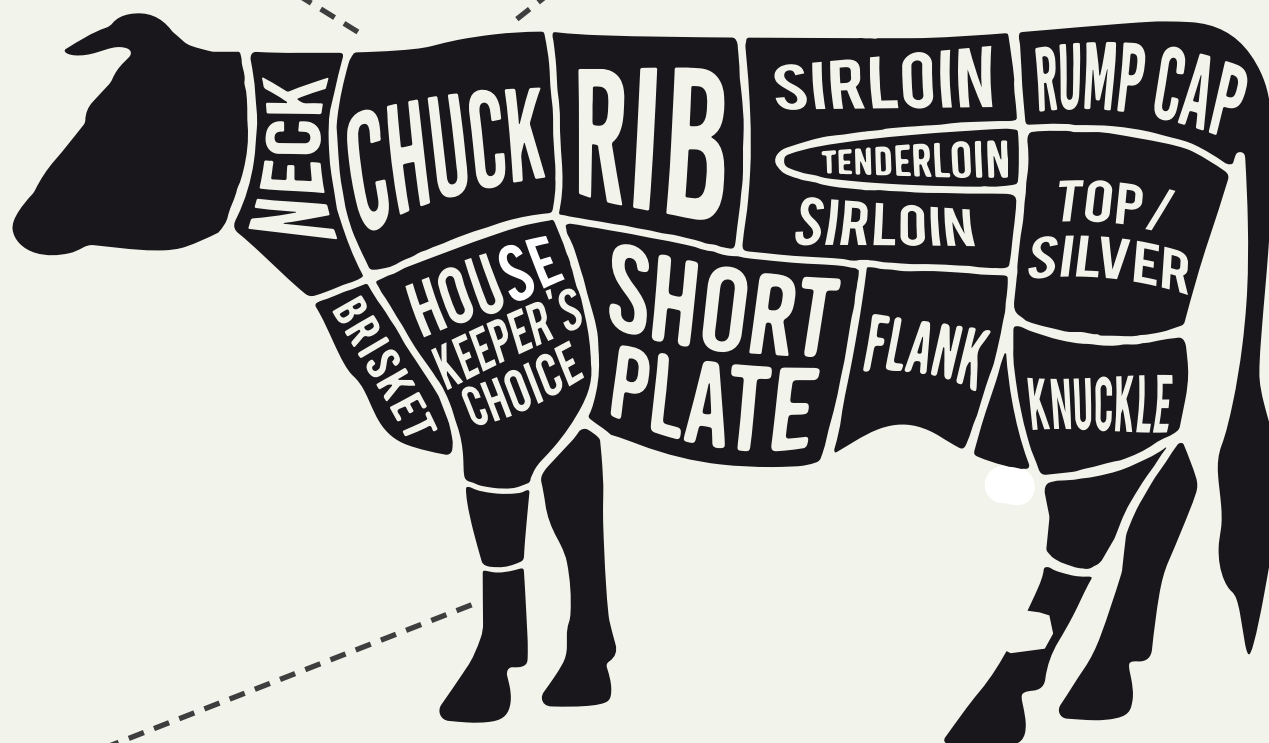
FEATHERBLADE

Excellent value for money.

It sits on the side of the shoulder blade and when sliced looks like a feather with the nerve like the quill. A cut like this is good for casseroles. These are also good for daubes and casseroles but also for flash frying.



SELECT FEATHERBLADE T134
Steak (kg)



BONE IN SHIN

An old school butcher's cut.

Also known as the shank, it is a cut of beef taken from the front lower leg of a steer. Due to the connective tissue, this cut is very tough so it is commonly braised or slow cooked to tenderize the meat. The Beef Shin enhances and adds much flavour to the foods being prepared.



CATERING BONE IN SHIN T603
(kg)

SHORT RIB

Good comfort food.

Since short ribs come from the area between the chuck, rib and house keeper's choice, they combine characteristics of both cuts. Short ribs get the rich marbling of rib steaks with the deep beefy flavour of a chuck roast. In short, they're an indulgent treat for anyone who loves beef and a real "stick to your rib" comfort food.



CATERING SHORT RIB T609
Jacob's ladder (kg)