

Jamie Oliver Pork Cuts



Collar Steaks

The collar is removed from the forequarter by cutting along the natural seam. The tail is trimmed off to leave an even shaped joint and steaks are sliced to an even thickness and to the weight required.



Bone in Shoulder Joint

The collar and excess fat are removed from the forequarter to leave a bone in joint. This joint can be cut into smaller pieces as required.



Carvery Shoulder Joint

Remove scapula and humerus and roll and tie securely. The joint can be cut into smaller pieces as required.

KDF/25/11/08

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Belly – bone in

A traditional belly is removed from the carcass and is then trimmed of excess internal fat before being cut into strips or joints



Belly - boneless

Take the trimmed belly and remove the bones. Cut into boneless slices or joints.