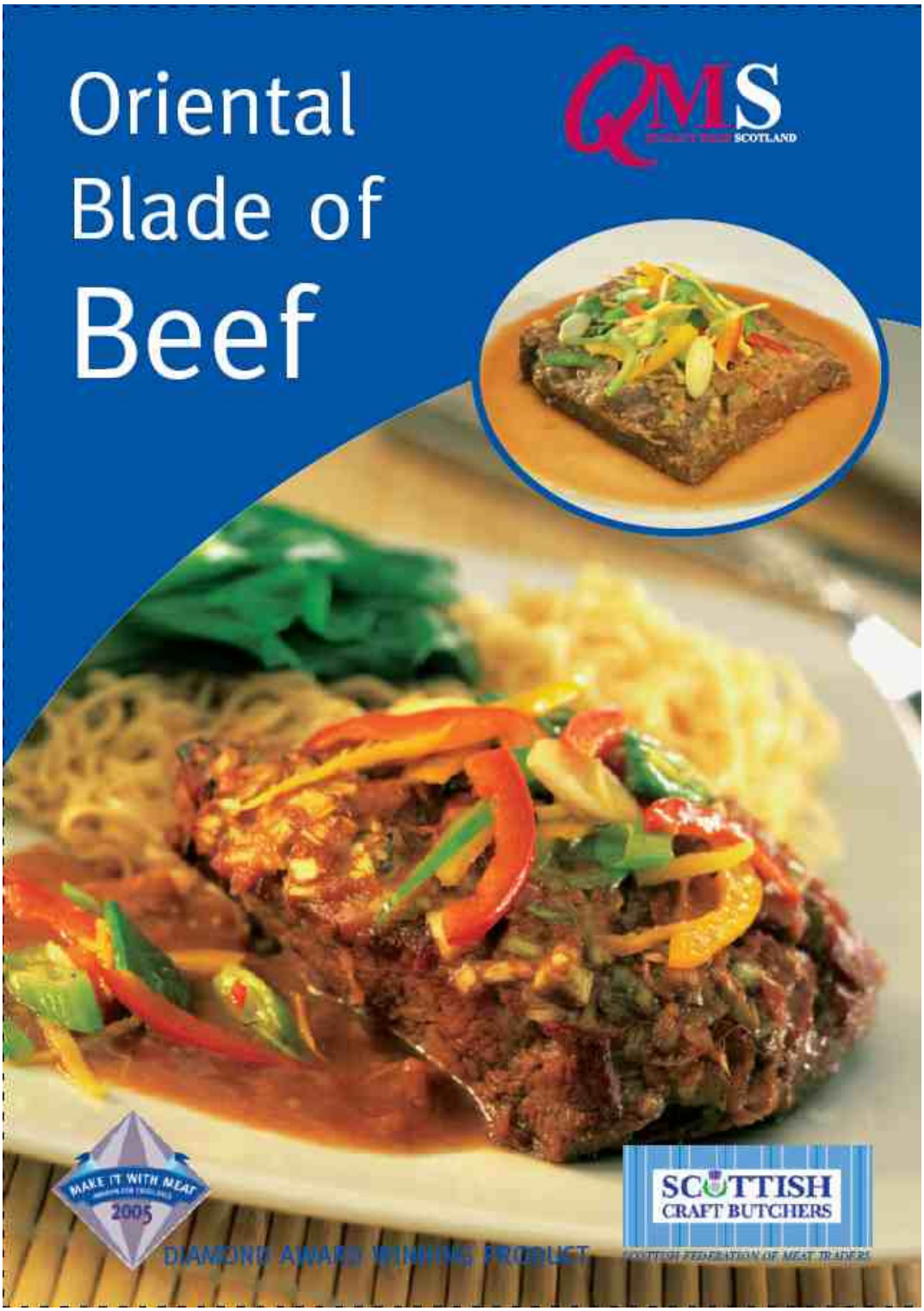
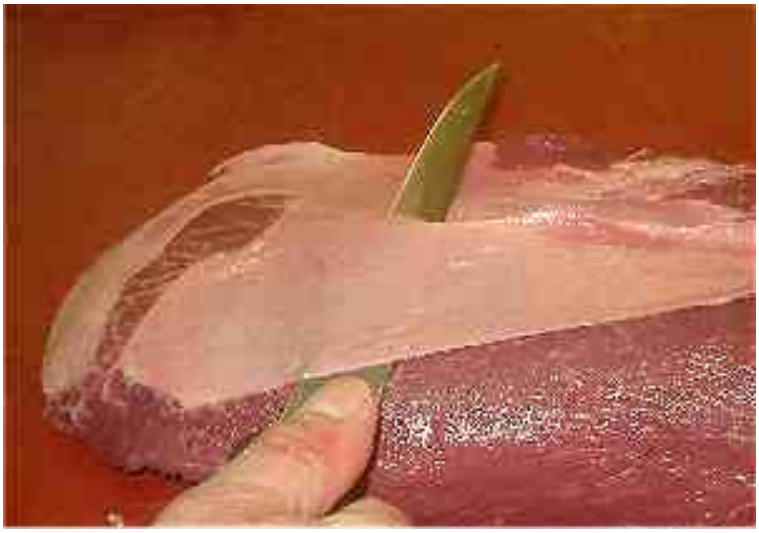
How to put together a Diamond award-winning product: Oriental Blade of Beef.
Portions of shoulder beef in an exotic marinade.



Oriental Blade of Beef

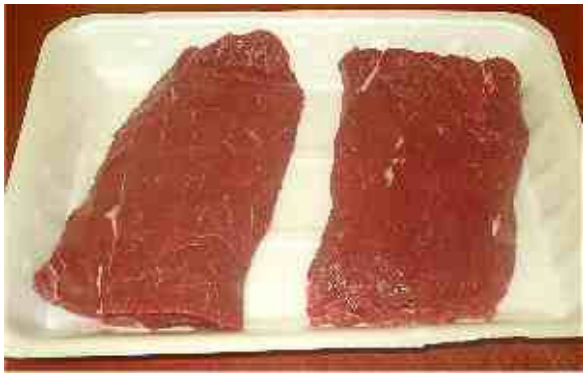
Take a Beef Spale Bone (or Blade muscle).



First seam down the spale bone until free of all connective tissue and fat.

Cut the muscle through the middle to form two pieces

Remove the gristle that runs up the middle of the muscle forming two portions in the process.



Place both parts face down and cut into four equal portions.

Using a sharp knife make diagonal lines from both corners then place in the oriental marinade for a minimum of 24 hours.

Ingredients for the Marinade:

500ml Hoisin Sauce	500ml Terriyaki Sauce	200g Garlic Puree
300g Spring Onion	200g Peeled Root Ginger	250ml Rice Wine Vinegar
10g Chinese Five Spice	200g Cornflour	

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To make the marinade
Grate the root ginger, cut the spring onion diagonally (technically described as lozenge cut) and mix with the liquids and spices. Whisk cornflour into mix and then place the prepared Blade of Beef portions into the marinade. Leave for 24 hours before placing into cooking trays; two portions per tray. Cover with marinade and garnish.

Garnish: Cut the root ginger, red, green and yellow peppers, spring onion into fine strips.

Pour liquid over the beef and then garnish with the finely sliced root ginger, peppers and spring onion.

When using 180g to 200g portions of beef the weight of the end product can be 695g
The maker of this product sells it at £9.80 per Kg and advises customers portions are minimum 180g. each. That equates to a tray price of £6.99.

Counter Ticket requires to state:
Oriental Blade of Beef
Portions of shoulder beef in a oriental marinade.
Contains 54% beef, preservative and additives (read the label on the sauce you use to confirm specific additives:- colour, flavour enhancer, flavouring or antioxidant).

To cook:
1 Firstly cover the tray loosely with tinfoil.
2 Next place into a pre-heated oven gas mark 6, 200°C and roast for one to one and a quarter hours.
3 Remove beef from tin pour on the marinade and allow to rest
4 Simply serve with baby potatoes and baby carrots.

Remember to tell all your counter assistants and customers that this is a Diamond award-winning product.

Ensure that the colour poster and tray highlighter is prominently displayed.

The Foil Trays that are used above are
CS441000 Smooth Wall Trays
550 per case
Available from Park Packaging
Tel: 01698 801943 Fax: 01698 801925