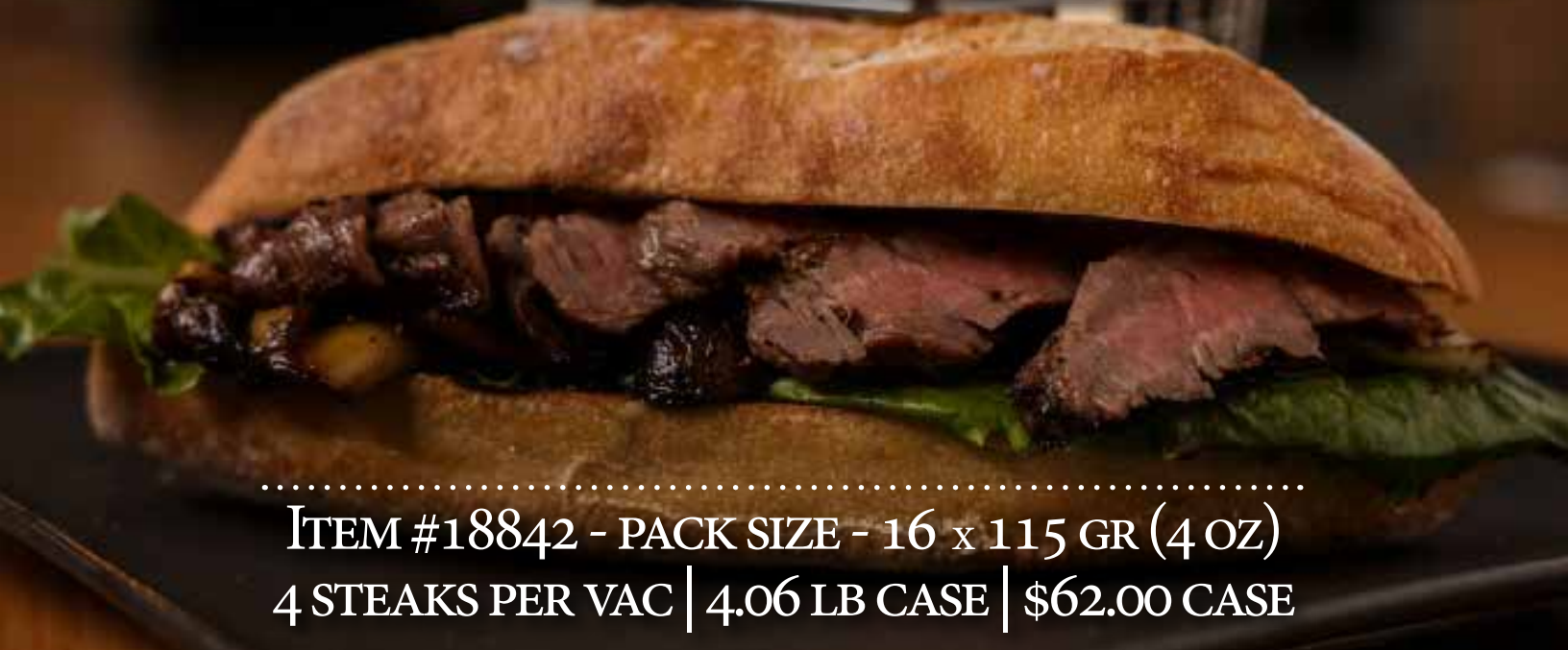


BONLESS BOTTOM SIRLOIN “BAVETTE” STEAK



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ITEM #18842 - PACK SIZE - 16 x 115 GR (4 OZ)
4 STEAKS PER VAC | 4.06 LB CASE | \$62.00 CASE

What is it:

The Bavette Steak is one of those cuts of Beef that does not get the glory it deserves. Part of the reason is that it gets confused often with Flank or Skirt Steak. It is one incredibly tender and delicious steak with a tremendous marbling and a tender texture. The grain and muscle fibers are quite loose looking. This is a nice feature in the sense that rubs and marinades tend to really seep and soak into the cut.

How to prepare Bavette Steak:

Bavette Steak is a versatile cut that can be delicious across a wide variety of preparation methods. Most commonly, it is seasoned with a dry rub or just simply salt and pepper. One thing to note about the Bavette is that it typically has a thicker end and thinner end. Keep this in mind when you are cooking the Bavette Steak. You want to cook the Bavette until it reaches a safe internal temperature of 145°F, if serving it medium rare the internal temperature is 130°F.

Applications:

- * Steak on a Bun
- * Served on a bed of veggies or on it's own with your favourite sauce (like chimichurri)
- * Steak Fajitas
- * Stir Fry
- * Steak Salad

The Bavette Steak is a must try, you will be amazed at the taste and texture!