OPPDELINGSGUIDE Rein



Kjøttdeig av rein



Grytekjøtt



Kokekjøtt



Ytrefilet

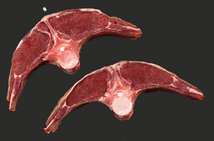


Entrecôte



Indrefilet





Koteletter



Reinskav



Kokekjøtt





1. Tunge

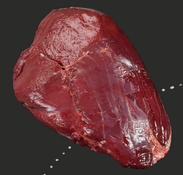




4. Sadel



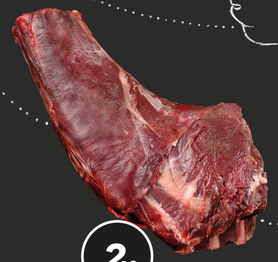
Reinbiff



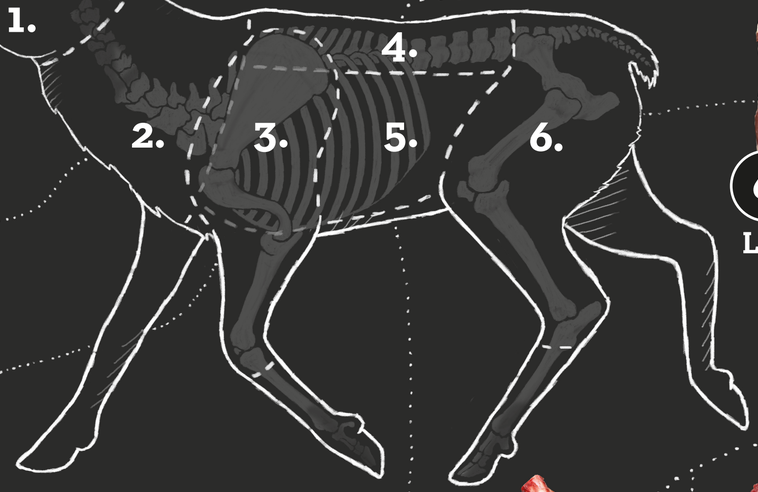
Flatbiff



Bogstek



2. Nakke



1.

2.

3.

4.

5.

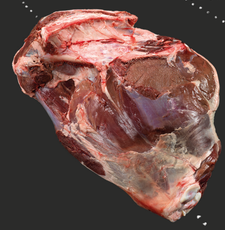
6.



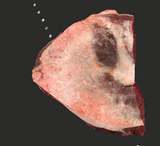
6. Lår



Kokekjøtt



Lårstek med ben



Mørbrad med lokk





3. Bog



Grytekjøtt



5. Side



Kokekjøtt



Kjøttdeig av rein





Kraftben



Margben



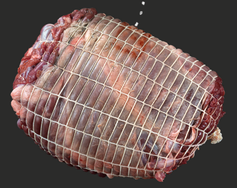
Reinskav



Kjøttdeig av rein



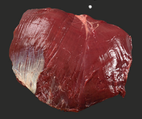
Grytekjøtt



Lårstek



Skank



Mørbrad



Trimmet skank

REIN

MAT PRAT