

New Veal Cuts for the Foodservice Industry.

A Lot More to Love.



Explore the Possibilities



Funded by The Beef Checkoff

EXPLORE THE POSSIBILITIES WITH THESE BRAND NEW VEAL CUTS.

The best culinary pros are always exploring ways to add something new and exciting to the menu. It sets you apart – and keeps customers coming back for more.

With that in mind, the Beef Checkoff helped identify new cuts from the previously underutilized veal chuck that would allow chefs to meet multiple price points, create signature dishes, and add unprecedented variety and value.

The results were fantastic. The new cuts all boast excellent flavor, tenderness and versatility. Whether you choose to broil, sauté or braise, you'll find the possibilities are plentiful and the rewards unlimited.



Explore the Possibilities

Veal Maison



VEAL FLAT IRON & VEAL PETITE TENDER

These center-of-the-plate cuts will really turn heads. Juicy and flavorful, they require no tenderizing at all.

- Suitable for broiling and grilling.
- Superb plate presentation.
- The Flat Iron lends itself well to on-trend ethnic marinades and seasonings.
- Sliced into medallions, the Petite Tender is just the thing for your signature pan sauce.
- Portions from 2 to 4 oz.

VEAL SHOULDER TENDER & VEAL SHOULDER FILET

Superbly tender and bursting with classic veal flavor, these cuts are bound to be customer favorites.

- Broil, grill or sauté.
- Both cuts make excellent kabobs. Try a tequila-lime marinade or a spicy BBQ sauce for your own special twist.
- Portions from 2 to 4 oz.

Veal Medallions with Wild Mushrooms



BONELESS VEAL SHOULDER RIB

Just the thing for hearty appetites, this one's a signature dish waiting to happen.

- Great tasting and flavorful.
- Best suited for braising which ensures tenderness
- Slowly cooked in veal stock, white wine and mirepoix, the Shoulder Rib is an absolute classic.
- Portions from 2 to 4 oz.

Veal Romesco Pasta



EXPLORING NEW VEAL CONCEPTS



Veal

NEW VEAL CUTS MAP FROM THE VEAL SQUARE CUT CHUCK



***Infraspinatus* - FLAT IRON**

This muscle extends from the juncture of the arm of the arm bone and scapula lying on top of the blade bone.



***Teres major* - PETITE TENDER**

A small cone-shaped muscle lying just beneath the Triceps brachii as well as under and to the posterior edge of the scapula/blade bone. The muscle fibers run parallel to the long axis of this muscle.



***Supraspinatus* - SHOULDER TENDER**

This muscle runs from the juncture of the arm bone and scapula lying on top of the blade bone. The spine of the blade bone lies posterior to this muscle. This muscle is cone-shaped with the largest portion towards the humerus.



***Triceps brachii* - SHOULDER FILET**

This is a three-headed muscle located posterior and dorsal to the humerus and running along the posterior edge of the blade bone. It is a moderately large wedge-shaped muscle.



***Serratus ventralis* - BONELESS SHOULDER RIB**

The Serratus ventralis is a large fan-shaped muscle lying from the dorsal or back region just over the ribs down (ventral) towards the sternum or brisket. The muscle fibers run parallel to the long axis of the muscle with heavy sheets of surface connective tissue.

VEAL MAISON



VEAL MEDALLIONS WITH WILD MUSHROOMS



VEAL ROMESCO PASTA



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Or refer to the Checkoff Funded Veal Optimization Study



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