

*"I love working with Glacier 51
it is the ultimate fish - supremely
delicious, sustainable and Australian."*

Neil Perry



glacier 51

TOOTHFISH

Belly Fillet

This thin profile portion is a rich, fatty piece & is ideal for poaching, shredding, steaming, curry or wok frying.



Centre Portion

Can be cut to the same portion profile as the shoulder loin centre cut and is ideal for grilling, roasting, steaming and pan frying.



Tail Fillet

Slightly thinner than the shoulder and centre cut darnes - the skin on tail portions are ideal for pan frying, grilling, steaming or wok frying.



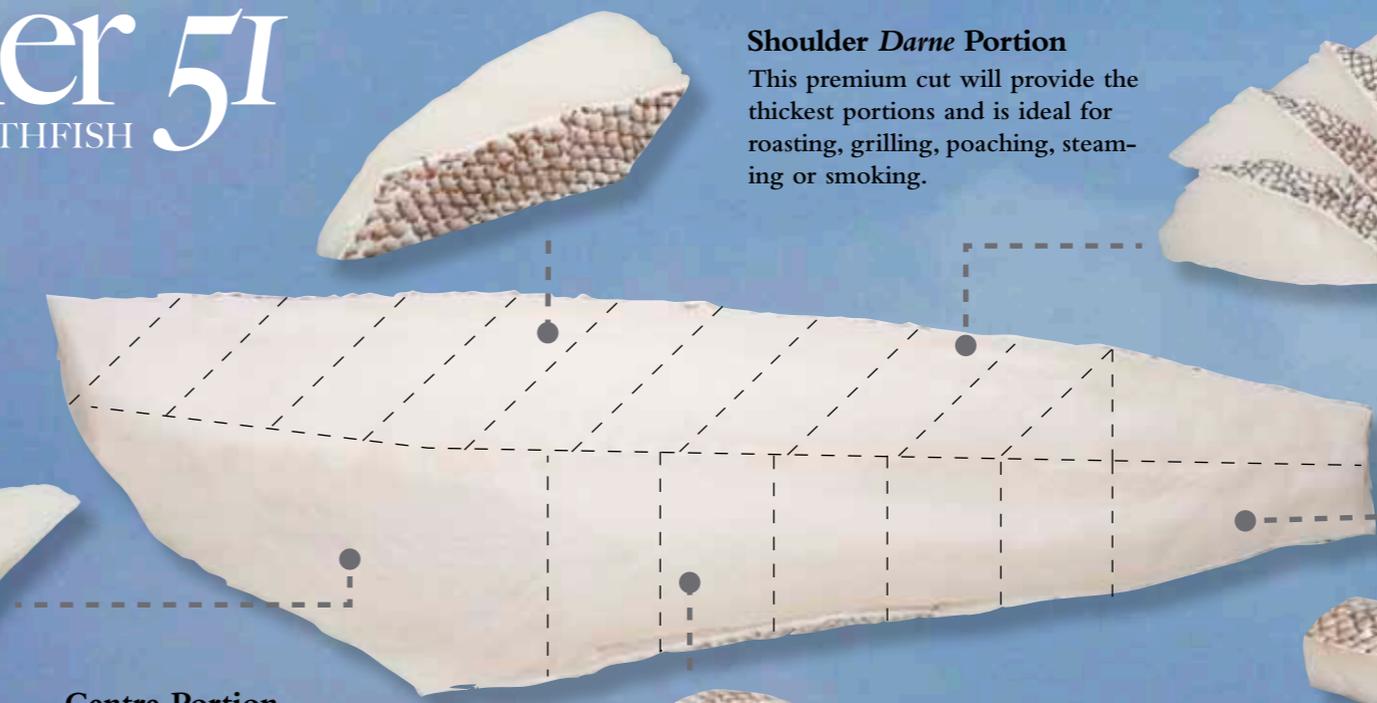
Shoulder Darne Portion

This premium cut will provide the thickest portions and is ideal for roasting, grilling, poaching, steaming or smoking.



Centre Darne Portion

This classic cut is a choice piece of the loin and will provide consistent cooking in grilling, roasting, steaming and pan frying preparations



Cutting Guide

Step 1



Separating Shoulder & Belly Loins: Separate the shoulder and belly loins by cutting alongside the centre bone in one clean motion from head to tail. Leave the skin on – the thin layer of fat under the skin will crisp when cooked.

Step 2



Removing the pin bone: Remove centre bone line in one clean motion from head to tail. Clean up edges of each loin and trim ends neatly.

Step 3



Dressing Shoulder & Belly Loins: Trim the shoulder and belly meat and retain – ideal for stir fry, curry, poaching or shredding. Rib cage from belly portion requires removal.

Step 4



Preparing the Shoulder Loin: For Western preparations cut straight steaks across the loin to the start of the tail. For Eastern preparations cut the classic Japanese Kirimi cut by slicing at an angle of 15 degrees across the loin leaving the tail.

Step 5



Preparing the Belly Loin: For Western preparations cut straight across the belly loin, leaving a wide flat portion, continue to cut steaks as per the shoulder loin down to the tail. For Eastern preparations slice across the loin at 15 degrees leaving the tail.

Step 6



Preparing the Tail Portions: The tails can be prepared by either cutting straight or slicing at 15 degrees leaving smaller portions ideal for marinating, grilling or wok frying.