

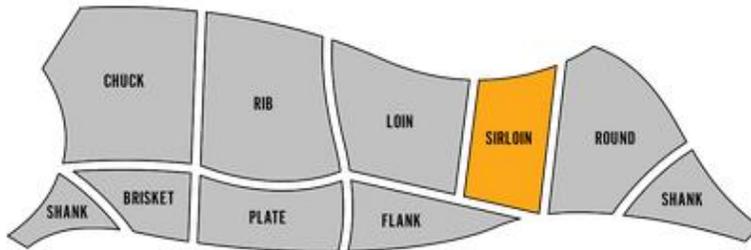


## COULOTTE ROAST

*Also Known As: Beef Loin Top Sirloin Cap, Coulotte, Boneless; Beef Loin, Top Sirloin Cap Roast, Boneless; Beef Loin, Top Sirloin Cap Steak, Boneless; Sirloin Cap; Top Sirloin Cap Steak; Top Sirloin Cap, Boneless; Top Sirloin Cap, Coulotte, Boneless*

With plenty of marbling, this is a juicy and savory roast. Best roasted in the oven or smoked slowly on the grill.

### WHERE THIS CUT COMES FROM:



#### SIRLOIN PRIMAL | PRIMAL CUT

The Sirloin is home to popular fabricated cuts but is first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirloin you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.

[EXPLORE THIS PRIMAL >](#)

### BUTCHER'S NOTE

The triangle-shaped muscle that caps or covers the Top Sirloin.

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**Top Sirloin Cap Roast Average Weight: 1.1 - 1.6 kg (2.5 - 3.5 lbs)**

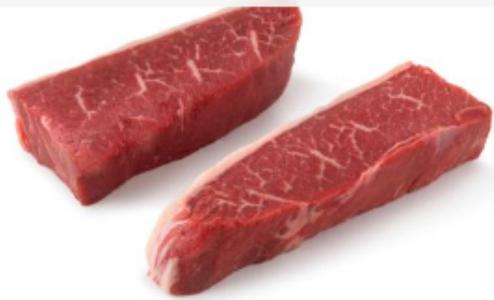
**Competitors:**

- Will receive 1 Top Sirloin Cap Roast
- Are expected to portion Top Sirloin Cap Roast into Steaks (see page 2)

Information Retrieved from the Internet: February 26, 2018

<https://www.beefitswhatsfordinner.com/cuts/cut/2592/coulotte-roast>

CUTS / SIRLOIN PRIMAL / TOP SIRLOIN BUTT / COULOTTE STEAK

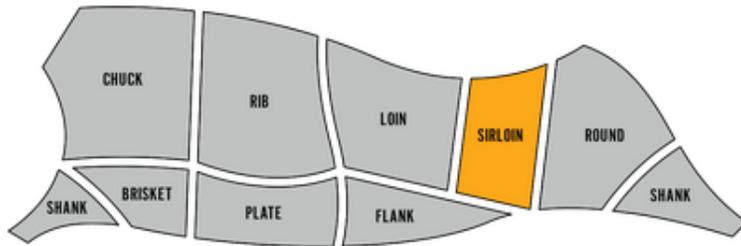


## COULOTTE STEAK | LEAN

*Also Known As: Beef Loin, Top Sirloin Cap Steak, Boneless (IM); Culotte Steak; Top Sirloin Cap Steak; Top Sirloin Cap, Boneless*

With plenty of marbling, this is a juicy and savory steak. Easy to prepare on the grill.

### WHERE THIS CUT COMES FROM:



#### SIRLOIN PRIMAL | PRIMAL CUT

The Sirloin is home to popular fabricated cuts but is first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirloin you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.

### BUTCHER'S NOTE

Steakcut from the triangle-shaped muscle that caps or covers the Top Sirloin.

Information Retrieved from the Internet: February 26, 2018

<https://www.beefitswhatsfordinner.com/cuts/cut/2475/coulotte-steak>

Product Specification	Détails concernant la pièce de viande
Coulotte Roast: also known as: Beef Loin, Top Sirloin Cap, Coulotte, Boneless, Beef Loin, Top Sirloin Cap Roast, Boneless, Beef Loin, Top Sirloin, Cap Steak, Boneless, Sirloin Cap, Top Sirloin Cap Steak, Top Sirloin Cap, Boneless, Top Sirloin Cap, Coulotte, Boneless	Rôti culotte, également connu sous le nom de longe de bœuf, haut de surlonge paré, culotte, désossé, longe de bœuf, rôti de haut de surlonge paré, désossé, longe de bœuf, haut de surlonge, bifteck paré, désossé, surlonge paré, bifteck de haut de surlonge paré, haut de surlonge paré, désossé, haut de surlonge paré, désossé
With plenty of marbling, this is a juicy and savory roast. Best roasted in the oven or smoked slowly on the grill.	Une viande bien persillée, qui est juteuse et savoureuse. Meilleure rôtie au four ou fumée doucement sur le grill.
Where this cut comes from:	D'où provient cette coupe :
Sirloin Primal – Primal Cut	Coupe principale – surlonge
The Sirloin is home to popular fabricated cuts but it first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirloin you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.	La surlonge est une coupe populaire qui est d'abord divisée en haut de surlonge et bas de surlonge. Le haut de surlonge procure des biftecks parfaits pour le grill, alors que le bas de surlonge procure des coupes telles que trois pointes (tri-tip) et bavette, idéales pour rôtir et griller.
<p><b>Top Sirloin Cap Roast Average Weight: 1.1 - 1.6 kg (2.5 - 3.5 lbs)</b></p> <p><b>Competitors:</b></p> <ul style="list-style-type: none"> <li>• <b>Will receive 1 Top Sirloin Cap Roast</b></li> <li>• <b>Are expected to portion Top Sirloin Cap Roast into Steaks (see page 2)</b></li> </ul>	<p><b>Poids moyen du rôti de haut de surlonge paré : 1,1 – 1,6 kg (2,5 – 3,5 lb)</b></p> <p><b>Concurrents :</b></p> <p><b>Recevront 1 rôti de haut de surlonge paré</b></p> <p><b>Devront diviser le rôti de haut de surlonge paré en bifteck (voir page 2)</b></p>
Butcher's Note: The triangle-shaped muscle that caps or cover the top sirloin	Remarque du boucher: Le muscle en forme de triangle qui recouvre le haut de surlonge
Coulotte Steak – Lean: Also known as: Beef Loin, Top Sirloin Cap Steak, Boneless (IM), Culotte Steak, Top Sirloin Cap Steak, Top Sirloin Cap, Boneless	Bifteck culotte – maigre, également connu sous le nom de longe de bœuf, bifteck de haut de surlonge paré, désossé (MI - muscle individuel), bifteck de culotte, bifteck de haut de surlonge, haut de surlonge paré, désossé

With plenty of marbling, this is a juicy and savory steak. Easy to prepare on the grill.	Une viande bien persillée, qui est juteuse et savoureuse. Facile à préparer sur le grill.
Where this cut comes from:	D'où provient cette coupe :
Sirloin Primal – Primal Cut	Coupe principale – surlonge
The Sirloin is home to popular fabricated cuts but it first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirloin you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.	La surlonge est une coupe populaire qui est d'abord divisée en haut de surlonge et bas de surlonge. Le haut de surlonge procure des biftecks parfaits pour le grill, alors que le bas de surlonge procure des coupes telles que trois pointes (tri-tip) et bavette, idéales pour rôtir et griller.
Butcher's Note: Steak cut from the triangle-shaped muscle that caps or covers the Top Sirloin	Remarque du boucher: Bifteck coupé dans le muscle en forme de triangle qui recouvre le haut de surlonge