

For goodness steak!

March 19th 2015

Special points of interest:

- 180 day old steak
- How much the steak is worth
- What the steak looks like
- Where its located



The steak that's 180 days old.

Tom Rawstone was seated at a banquet to have a taste test on 30 day old rib eye steak between steak that has been matured for 180 days.

In a restaurant in London near Canary Wharf. The steak has been left chilled for 6 months and only recently been unwrapped and exposed to air. The restaurant served

Tom both meats to try from to see if steak would act like cheese when it aged.

He was served a caveman sized slab of raw meat that that was lumpy and cracked, it was also very blackened and had a tint of mold.

He soon found out that the steak was worth £215 a kilo, or £65 for a decent size. The



hunk of beef is ten times more expensive than steak you can buy in a butcher.

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