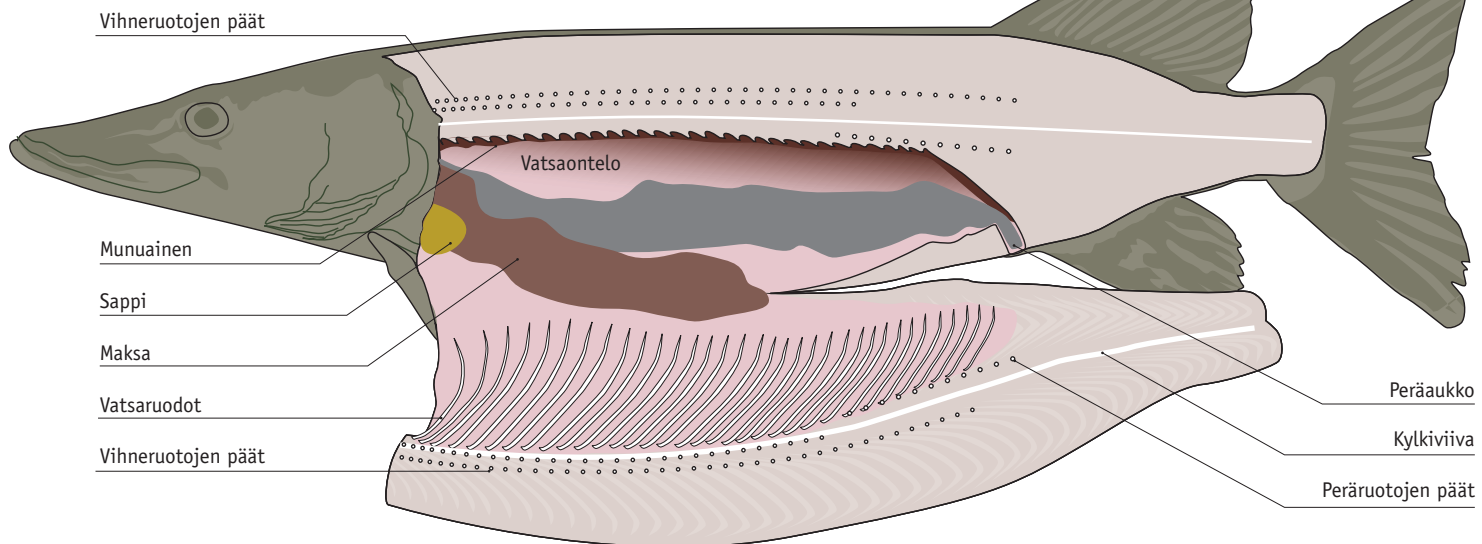
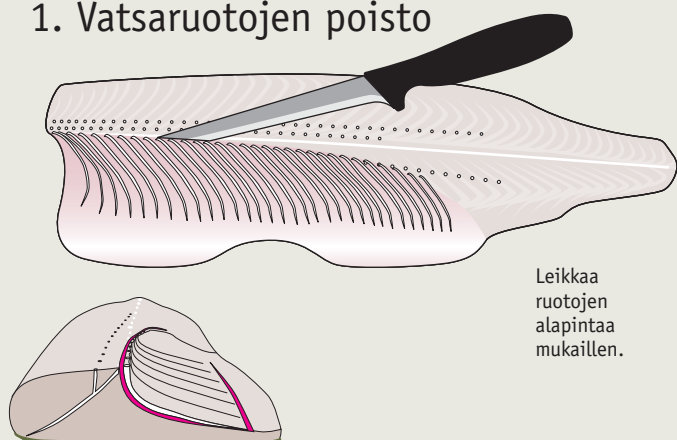


# Hauesta ruodotonta

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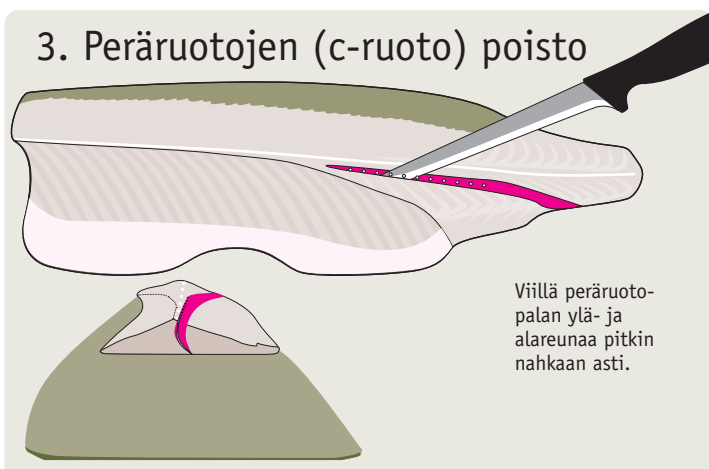


## 1. Vatsaruotojen poisto



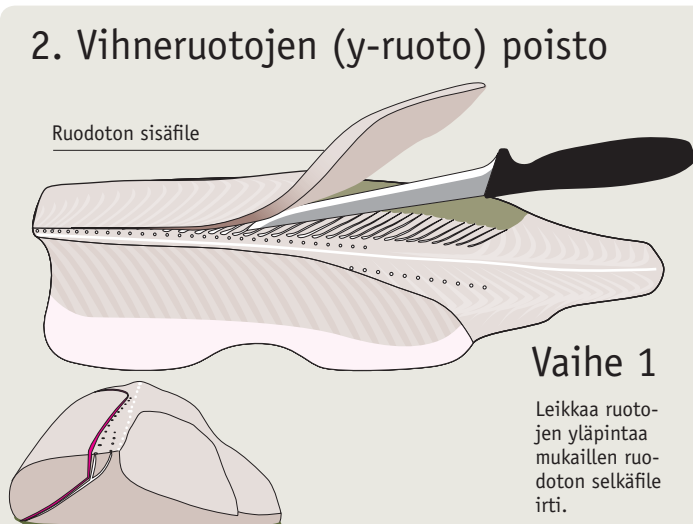
Leikkaa ruotojen alapintaa mukaillen.

## 3. Peräruotojen (c-ruoto) poisto



Viillä peräruoto-palan ylä- ja alareunaa pitkin nahkaan asti.

## 2. Vihneruotojen (y-ruoto) poisto

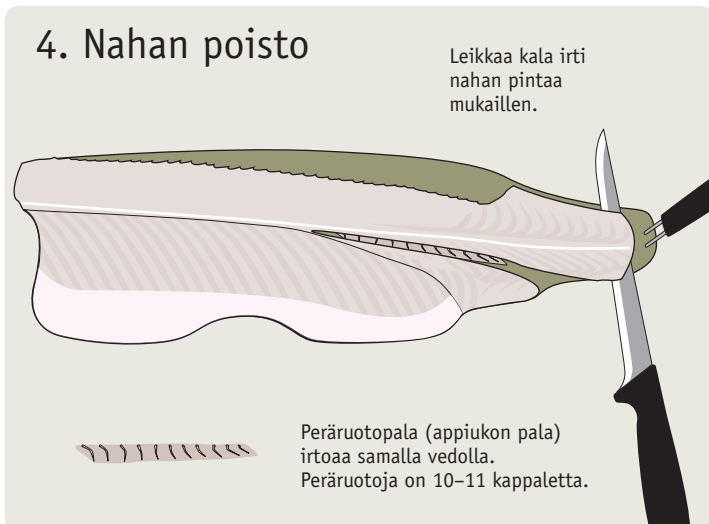


Ruodoton sisäfile

### Vaihe 1

Leikkaa ruotojen yläpintaa mukaillen ruodoton selkäfile irti.

## 4. Nahan poisto

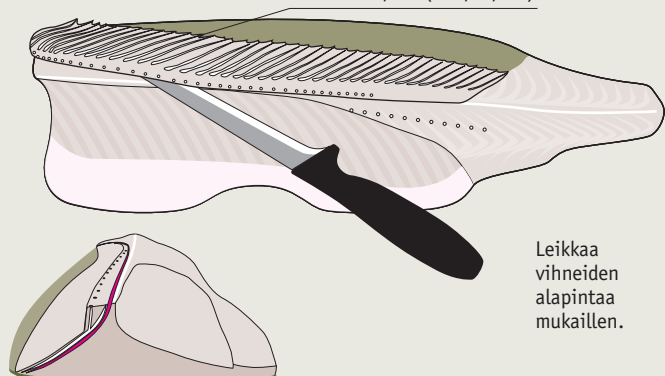


Leikkaa kala irti nahan pintaa mukaillen.

Peräruotopala (appiukon pala) irtoaa samalla vedolla. Peräruotoja on 10-11 kappaletta.

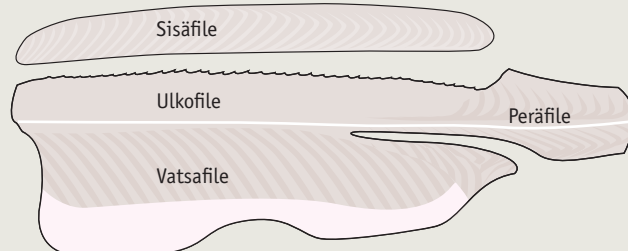
### Vaihe 2

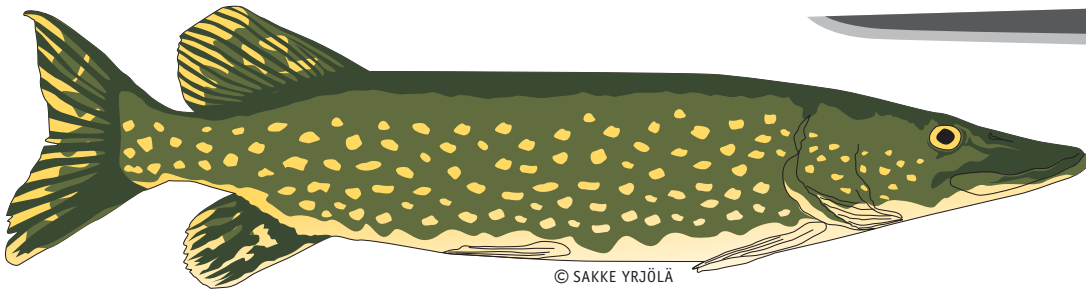
Vihneruotopala (anopinpala)



Leikkaa vihneiden alapintaa mukaillen.

## Ruodottomat osat





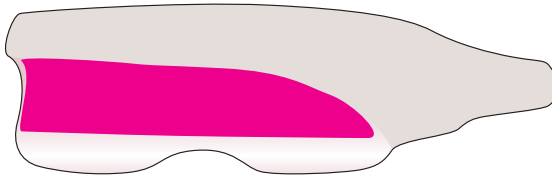
© SAKKE YRJÖLÄ

## Haukifileestä poistettavat ruotoiset osat

File ylhäältä

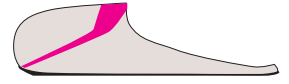
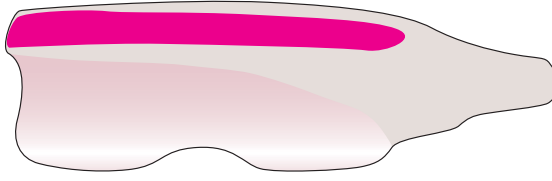
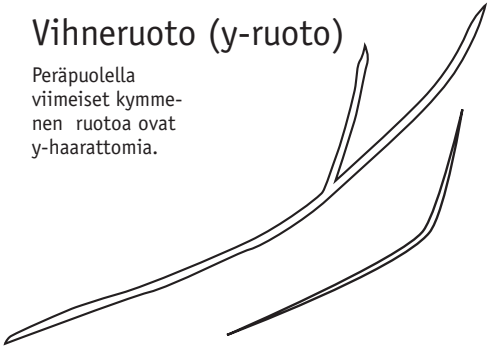
File edestä

Vatsaruoto



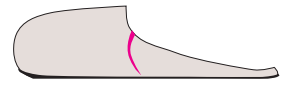
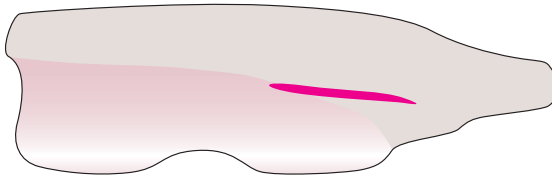
Vihneruoto (y-ruoto)

Peräpuolella viimeiset kymmenen ruotoa ovat y-haarattomia.

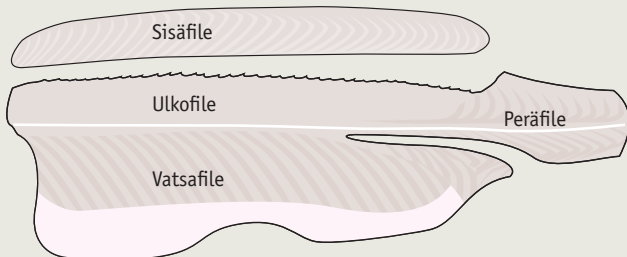


Peräruoto (C-ruoto)

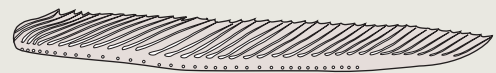
10-11 ruotoa kylkiviivan alapuolella peräaukon kohdalla. Kaartuvat alaspäin mahaa kohti.



### Ruodottomat osat

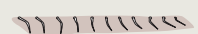


### Hukkapatat voidaan hyödyntää keitoissa ja kastikkeissa!



Vihneruotopala

Peräruotopala



Vatsaevä

