

Schnitzel

Ingredients

5 thin-cut minute steaks

50g plain flour

1tbs soy sauce

2 eggs, lightly beaten with 2 tsp. of Worcestershire sauce

250g dried breadcrumbs seasoned with mixed herbs and garlic powder to taste

5 tsps. butter

5 tsps. olive oil

Instructions

Step 1

Stretch a piece of cling film over a chopping board, lay the steaks on top of it, then put another piece of cling film on top.

Use a rolling pin to bash the steaks until they are really flat and thin. Place in fridge with soy sauce to marinade for at least 4 hours, overnight is better

Step 2

Mix the flour with some salt and pepper on a plate. Put the egg mix and breadcrumbs on two more plates, then dip the steaks into the flour first, then the egg, then the breadcrumbs. Place in fridge to cool and set for 2 - 4 hours

Step 3

Heat 1 tsp. of butter and 1 tsp. of oil in a large frying pan, then cook one of the schnitzels for about 1 min on each side until the breadcrumbs are golden and crispy. Repeat Step 3 for the other schnitzels.

Serve with your favourite sides