

# Around the World Recipes



**Germany**



A schnitzel is a thin slice of meat. The meat is usually thinned by pounding with a meat tenderizer. Most commonly, the meat is breaded before frying. Breaded schnitzel is popular in many countries and is made using veal, pork, chicken, mutton, beef, or turkey.

Recipe provided by Jane  
Husky Class

## Ingredients

300g pork loin steaks  
2 tbsp wholegrain mustard  
1 tsp horseradish paste  
50g plain flour  
2 eggs, beaten  
150g breadcrumbs  
200ml sunflower oil  
60g unsalted butter  
1 lemon, cut into wedges

## Method

### STEP 1

Put each steak into a freezer bag and, using a meat mallet or a heavy-based frying pan, pound both sides of the steak until it is around ½cm thick. Put the flour, eggs and breadcrumbs into three shallow bowls.

### STEP 2

Season both sides of each steak with salt and pepper. Spread the mustard and horseradish over the steaks evenly. Dredge the steaks in the flour, making sure they are completely coated before shaking off any excess. Dip in the egg, allowing any excess to drip off before transferring to the breadcrumbs and coating well, pressing to adhere. Give each steak a little shake and transfer to a wire rack.

### STEP 3

Heat the sunflower oil in a pan until a sprinkle of breadcrumbs turns golden and sizzles. Fry the schnitzel for about 2 mins per side until golden, then remove and drain on kitchen paper. Add the butter to the pan and allow it to foam. Return the schnitzel to the pan and cook for 1 min on each side, then put it back onto kitchen paper with a lemon wedge on top to rest briefly. Serve with the lemon wedges.