



## *Herb-Crusted Pork Schnitzel*

(adapted from Junior Masterchef Australia)

### **Ingredients (serves 2-3):**

- 1/2 cup flour
- Pinch of salt and pepper
- 1 egg
- 2 tbsp milk
- 2 large fistsful of sourdough bread
- 3 tbsp grated parmesan
- 2 sprigs Italian parsley
- 2 sprigs rosemary
- 3 sprigs thyme
- More salt and pepper
- 400g pork loin (yields 6-7 slices of pork)
- 2 tbsp olive oil
- 2-3 tbsp of butter

### **Directions:**

1. You will need three small mixing bowls to hold the ingredients with which to coat your schnitzel. Into the first bowl, put your flour and a pinch of salt and pepper. Into the second bowl, crack the egg and pour the milk, and whisk briefly using a fork.
2. In a food processor, blend the sourdough and parmesan. Add the italian parsley, rosemary and thyme, sprinkle on some salt and pepper, and blend again. In the third mixing bowl, put the bread crumb mixture. Arrange your three mixing bowls assembly-line style.
3. Slice the pork loin horizontally into thin pieces (escalopes). Use a mallet to pound the pork slices flat.
4. Heat 2 tbsp of olive oil in a pan over medium-high heat, and bring your pork to the assembly line. Coat the pork slices with flour, and dust off the excess. Next, dunk the flour-covered slices in the egg, and use your fingers to drain the excess. Finally, coat the meat with the bread crumb mixture (get as much of the bread crumb mix as you can on the pork). (I've included some pictures below to help you along.)
5. Gently place the schnitzel into the hot pan and cook for 2-3 mins a side (cook for longer if you like your crust more burnt). When the meat is almost cooked, lower the heat and drop a little butter into different parts of the pan. The butter will help the crust become golden and crispy. Remove schnitzel to a plate lined with paper towels. Plate and serve hot.