

Breaded Cutlets MONTPAK

Recipe ideas are endless
Fast dinner solution for busy weeknights!



Beforehand:

Keep refrigerated until use.
Remove the number of cutlets desired for the recipe



Step 1. Prepare three plates, one with flour, a second with a mixture of two eggs and a little milk and the last with the mixture of breadcrumbs *. Season each plate with salt and pepper.

* Choose a breadcrumb blend to your taste.

Step 4. Secondly, dip the cutlets into the egg mixture, letting excess drip off. Make sure the cutlets are well covered. The egg mixture ensures that the breadcrumbs adhere well to the cutlet.



Step 2. Pat the cutlets with paper towels to remove excess moisture and season with a little salt and pepper. Pound cutlets to about 1/4 inch thick to ensure even cooking.

Step 5. Lastly, dredge cutlets in breadcrumbs, turning twice and patting to adhere. Make sure the cutlets are well covered.



Step 3. Coat the cutlets in flour first, shaking off excess. Make sure the cutlets are well covered. The flour adds a dry layer that helps the egg mixture to adhere to the cutlet.

Step 6. Optional Tip: You can place your breaded cutlets on a rack and put it in the refrigerator for 30 minutes. This will ensure a better adherence of breadcrumbs to the cutlet. Make sure the breaded cutlets are at room temperature before cooking in the oil.





Step 7. In a large cast-iron skillet or heavy deep skillet, add oil to cover half an inch. Use an oil that can withstand high heat, such as canola oil. Over high heat melt 2 tablespoons butter.

Step 8. Add cutlets to skillet. Reduce cooking temperature to medium-high heat and cook for about 1 minute per side or until desired doneness.

Note : Do not put more than two cutlets in the skillet, as the temperature of the oil will decrease and you will not get that golden crispy coating you desire.

Step 9. When cooking is complete, remove the cutlets and place them on a plate lined with absorbent paper towel to remove excess oil. You are ready now to assemble your plates.

Tip: *breaded cutlets can be prepared in advance. Simply reheat in an oven at 350°F for 10 minutes or until desired doneness. Make sure they are at room temperature prior to reheating.*

Veal «Wienerschnitzel»



For a Wienerschnitzel style recipe add to breadcrumbs (third plate) 3 tbsp. grated parmesan cheese for 680 g veal cutlets and follow the steps outlined.

Veal parmigiana

For "veal parmigiana" follow the steps outlined and then place the veal in a baking dish and top each cutlet with tomato sauce and shredded mozzarella cheese. In a preheated oven of 450°F (230°C), cook cutlets until cheese is browned and bubbly.



A good «wrap»
is so tasty



An all dressed sandwich anyone?



Why not offer a snack
or appetizer for a change!



Those big salads are very hearty
with veal!



Bon appétit!

