

Pork schnitzel cordon bleu

Wiener schnitzel yet again? No, today for a change let's have a crisp pork schnitzel prepared cordon bleu style—filled with ham and cheese.

Makes 4 portions · Prep time: 30 minutes

8 thinly cut boneless pork loin chops, each about 3oz (80g)
salt, pepper
4 slices cooked ham
4 slices Swiss cheese
2 large eggs
2 tbs all-purpose flour
breadcrumbs, for coating
vegetable oil, for frying
1 lemon, to serve

You will also need
toothpicks

- 1 Using a meat tenderizer, flatten each pork chop into a thin schnitzel and season with salt and pepper. Lay out 4 schnitzels side by side on a cutting board. Top each with 1 slice of ham, 1 slice of Swiss cheese, and a second schnitzel. Use toothpicks to pin together the two schnitzels and their filling.
- 2 Whisk the eggs in a deep plate or bowl. Put the flour and breadcrumbs each on a separate plate.
- 3 Dip both sides of each schnitzel into the flour and shake off the excess. Now dip both sides into the egg, and finally into the breadcrumbs. Press the breadcrumbs lightly into the schnitzels and shake off the excess.
- 4 In one large (or two small) pans, heat a generous amount of oil, enough so the schnitzels will float. Put the schnitzels in the hot oil and fry them on one side. As you are frying, gently shake the pan back and forth so that the oil flows over the schnitzels. When they are golden brown underneath, turn the schnitzels over and reduce the heat. Fry until golden brown, then let drain on paper towels.
- 5 Cut the lemon into quarters and serve the pork schnitzels with the lemon wedges. Potato and endive salad (see p. 110) goes well with this dish.

Variation: If you like your food more savory, fill each schnitzel with 1 slice of prosciutto and 1 slice of a blue cheese, such as Gorgonzola, to make a cordon rouge schnitzel.

