



4

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Stove

LANCEWOOD® SCHNITZEL WITH PEPPER SAUCE

INGREDIENTS:

4 chicken breasts or veal steaks
125 ml flour, seasoned with salt and pepper
2 large eggs, beaten
250 ml breadcrumbs
Oil for frying

To serve:

LANCEWOOD Sauce Delight™ Pepper Sauce

METHOD:

Place the chicken breasts or veal steaks in between 2 sheets of plastic cling film. Use a rolling pin or a meat mallet and bash to flatten to about 1.5 cm thickness. Dip in seasoned flour, shake off excess flour. Dip in beaten egg and then in breadcrumbs. Heat about 2 cm deep oil in a frying pan and fry until golden and cooked. Place on absorbent paper to drain off excess oil.

Serve with **LANCEWOOD Sauce Delight™ Pepper Sauce**.

PRODUCTS USED:



Pepper Sauce

ENJOY!