



PORK SCHNITZEL WITH A HONEY MOSTARDA CREAM



QimiQ VORTEILE

- Smooth and creamy consistency in seconds
- Quick and simple preparation
- Enhances the natural taste of added ingredients



20



leicht

ZUTATEN FÜR 4 PORTIONEN

PORK SCHNITZEL

4 OZ Schweinefleisch

1 QT QimiQ Marinade

6 Stück Eigelb

1 Tasse(n) AP Flour

1 TL Kosher Salz

1 TL Schwarzer Pfeffer, gemahlen

1 TL Senfpulver

1 TL Paprika

HONEY MUSTARD MOSTARDA

0.5 Tasse(n) Honig

1 Tasse(n) Dijon-Senf

0.5 Tasse(n) Senfkörner, in Wasser eingeweicht

ZUBEREITUNG

1. PORK SCHNITZEL

- 1) Marinate the pork in the QimiQ Marinade overnight
- 2) Bread the pork using a standard breading procedure
- 3) In a large pan, add the oil - set to 350°
- 4) Place the pork in the pan and cook to golden brown and then flip and cook the other side to golden brown
- 5) Set on a grated rack
- 6) Serve with the Honey Mostarda over the top

2. HONEY MUSTARD MOSTARDA

- 1) In a bowl, mix the Honey, Dijon Mustard & Mustard Seed
- 2) Mix thoroughly and allow to set up overnight