



PORK SCHNITZEL STUFFED WITH PUMPKIN AND CHESTNUT

QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and easy preparation



25



medium

INGREDIENTS FOR 10 PORTIONS

10 Pork escalope(s) à 160 g each
Clarified butter, to fry

FOR THE FILLING

100 g Onion(s), finely sliced
20 g Butter
300 g Pumpkin, cut into strips
200 g Chestnuts, cooked and peeled, chopped
250 g QimiQ Classic, unchilled
80 g Bread crumbs
20 ml Pumpkin seed oil
Salt and pepper

FOR COATING

Flour
2 Egg(s)
Bread crumbs
Pumpkin seeds, chopped

METHOD

1. For the filling fry the onion in butter. Add the pumpkin and chestnuts, fry for a few minutes and allow to cool.
2. Whisk QimiQ Classic smooth. Add the pumpkin mixture, bread crumbs, pumpkin seed oil, salt and pepper and mix well.
3. Spread the filling onto the beaten (with a meat hammer) pork, fold in half, fasten with tooth picks and salt.
4. Bread with the flour, egg and breadcrumb / pumpkin seed mixture and deep fry slowly until golden brown.