



PORK SCHNITZEL STUFFED WITH PUMPKIN AND CHESTNUT

QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content



25



medium

INGREDIENTS FOR 4 PORTIONS

- 4** Pork escalope(s) à 160 g each
- Clarified butter, to fry

FOR THE FILLING

- 50 g** Onion(s), finely sliced
- 10 g** Butter
- 150 g** Pumpkin, cut into strips
- 100 g** Chestnuts, cooked and peeled, minced
- 125 g** QimiQ Classic, room temperature
- 40 g** Bread crumbs
- 10 ml** Pumpkin seed oil
- Salt and pepper

FOR COATING

- AP Flour
- 1** Egg(s)
- Bread crumbs
- Pepitas, minced

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.