



PORK SCHNITZEL STUFFED WITH PUMPKIN AND CHESTNUT

QimiQ BENEFITS

- Fillings remain moist for longer
- Quick and simple 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, minced

250 g QimiQ Classic, room temperature

80 g Bread crumbs

20 ml Pumpkin seed oil

Salt and pepper

FOR COATING

AP Flour

2 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.