



# 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.