



PORK SCHNITZEL WITH A HONEY MOSTARDA CREAM



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

PORK SCHNITZEL

- 4 OZ** Pork Loin
- 1 QT** QimiQ Marinade
- 6 pcs** Egg yolk(s)
- 1 cup(s)** AP Flour
- 1 tsp** Kosher salt
- 1 tsp** Black pepper, ground
- 1 tsp** Mustard powder
- 1 tsp** Paprika

HONEY MUSTARD MOSTARDA

- 0.5 cup(s)** Honey
- 1 cup(s)** Dijon mustard
- 0.5 cup(s)** Mustard seeds, Soaked in water

METHOD

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