



Pork Rolet

NIBBLEDISH CONTRIBUTOR

Ingredients

This Pork Rolet was my first attempt at the dish. It turns out it makes your mouth water even before you have a bite. It is worth a try because I know you will love it.

* Thinly sliced Pork (Sprinkle with salt and pepper) * 2 slices of cheese * 1/2 cups of flour * 1 egg (beat) * Some oil

Instructions

1. Beat the pork with a flat surface until thin.
2. Roll the cheese into the middle of the pork
3. Coat pork with flour and egg twice.
4. Pan fry it in some oil over low heat for about 10 minutes on each side.