pork katsu

NIBBLEDISH CONTRIBUTOR

Ingredients

2 pork escalope
2 eggs, beaten
flour
breadcrumbs
salt
Oil (grape seed)

Instructions

1. Flatten the pork escalope with a meat hammer (I used the back of a flat knife which worked the same)
2. Season both sides with salt

3. Coat with flour, then dip in the egg mixture.

4. Finally coat with breadcrumbs

5. heat oil in a deep frying pan until hot
6. slowly lower the meat into the oil and fry for a few minutes, turn once

7. Drained the excess oil on kitchen towel before serving.