

Breaded Veal Cutlets with Cheese and Ham

45–55 Min

Ingredients 4 Portions

= Kotányi Produkte

4	Boneless veal cutlets, about 700 g
1.5 tbsp	Grilled Chops Argentina Seasoning Mix
4 pc.	Cheese, sliced
4 pc.	Cooked ham, sliced
2	Eggs
150 g	Flour, for breading
150 g	Breadcrumbs, for breading
1 l	Oil, for frying

Preparation

1. Place a veal cutlet in a freezer bag and pound it to flatten as much as possible. Repeat with the remaining cutlets.
2. Season the flattened cutlets with Grill Kotelett Argentina seasoning. Place a slice of ham and a slice of cheese on one side of a cutlet, fold it over, and secure with toothpicks if needed.
3. Season the eggs with a little salt and whisk until frothy. Place flour and breadcrumbs on two deep plates or bowls. Coat each cutlet first in flour, then in egg, and finally in breadcrumbs.
4. Heat the oil in a large, deep pan, add the cutlets, and fry over medium heat for about 4–5 minutes on each side. Remove the cutlets to a strainer to drain excess oil, then serve with a lemon wedge, salad, and a side of your choice.