



Ingredients 2 Portions

◆ = Kotányi Produkte

400 g	Chicken breast
2 slices	Ham, cooked
4 slices	Cheese (Edamer or Tilsit)
1 tsp	Mustard
	Salt and pepper, to taste
1 pack	◆ Crispy breading mix, cornflakes
	Oil, for frying

Cordon Bleu

🕒 25–35 Min 

Preparation

- 1 Pour oil into a deep pan or pot and heat to 170 °C. Pat the chicken breasts dry with paper towels.
- 2 Slice the chicken horizontally to create thinner cutlets. Place between two sheets of baking paper and gently pound to about 3–4 mm thickness.
- 3 Season with salt and pepper, spread with mustard, then top each piece with ham and two slices of cheese. Fold or roll tightly and secure with toothpicks if needed.
- 4 Pour cold water into one bowl and Kotányi Crispy Breading Mix – Cornflakes into another. Dip each piece briefly in water, then coat well with Kotányi Crispy Breading Mix.
- 5 Fry in hot oil for about 10 minutes, until golden brown on all sides.
- 6 Remove from oil, rest for 2 minutes, slice and serve.

