

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.

Ingredients 2 Portions

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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