

Porc Schnitzel, tartar sauce and ratte potatoes.

Recette pour 4 personnes



Description A nice wedding between France and Germany.

L'idée déco For creaspier schnitzels, after breaded it a first time, put it back in the egg yolk and the bread crumb. It works for a lot of recipes.

Ingrédients

For the schnitzels

- 2 Unit(s) Pork tenderloin
- 100 Gr Wheat flour
- 2 Unit(s) Egg
- 200 Gr Breadcrumbs
- 2 Unit(s) Lemon

- Vegetable oil
- Salt and pepper

For the tartar sauce

- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 200 Ml Vegetable oil
- 0.50 Unit(s) Red onion
- 15 Ml Gherkins
- 15 Ml Capers
- 3 Sprig(s) Parsley

- Vegetable oil
- Salt and pepper

For the fingerling potatoes

- 600 Gr Fingerling potatoes
- 0.25 Bunch(es) Parsley

- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **30 mins**

For the preparations

Chop the red onion, the gherkins, the capers and the parsley. Cook the potatoes for 20 minutes after the boiling point, with a cold water start. Cut the lemons in four pieces.

For the schnitzels

Cut each porc loins in 8 pieces, break the eggs in a bowl and whisk it with a fork. Pass the pieces in the flour, the eggs and the bread crumb. Heat a good quantity of vegetable oil in a pan, and put the schnitzels when the oil is still medium heat, we want to have a nice golden brown coloration on each sides, and rest it on a baking tray.

For the tartar sauce

Put the egg yolk, the mustard, salt and pepper in a bowl and whisk it while your adding the vegetable oil slowly, until you get the mayo. Add the capers, the gherkins, and the onion.

For the ratte potatoes

Cut the potatoes in slices, and fry it on a hot pan with vegetable oil, until it gets creasy, and rest it on a baking tray.

For the plating

Put the schnitzels and the potatoes in the oven during 4 minutes, then put a little bunch of potatoes in the middle of the plate, 4 schnitzels around and put a coffee spoon of sauce on each pieces of meat, end it with the parsley and the lemon.

Bon appétit!