

Crispy pork with Panko breadcrumbs, shredded cabbage with rice vinegar, Matcha tea and Yuzu mayonnaise |

Recipe for 12 tapas

Description

Pork with ginger, breaded with Japanese breadcrumbs, served with yuzu and matcha mayonnaise and shredded Chinese cabbage.

Note

Panko is a Japanese breadcrumbs made from flakes of crispy wheat bread. Compared to traditional bread crumbs, it's bigger and drier and most importantly: the crispy side remains after cooking.

Ingredients

Crispy pork

- 500 Gr Pork tenderloin
- 10 Gr Fresh ginger
- 30 Gr Flour
- 2 Unit(s) Egg
- 75 Gr Japanese breadcrumbs (panko)
- 12 Unit(s) Skewer sticks

Mayo

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 15 Ml Yuzu
- 125 Ml Vegetable oil
- 1 Tsp Matcha tea

Topping

- 60 Ml Tonkatsu sauce
- 0.25 Unit(s) Chinese cabbage
- 30 Ml Season rice vinegar
- 1 Tbsp White and black sesame seeds

Preparation

- Preparation time **30 mins**
- Preheat your **deep frier** at **375 F°**
- Resting time **15 mins**

General preparation

Remove the coriander leaves from the stems.

Peel and finely grate the ginger.

Cut the pork tenderloin into 24 cubes weighing 20 grams each.

Finely slice the cabbage and mix it with the rice vinegar and a pinch of salt.

Preparation of pork

Mix the pork cubes with the ginger, season with salt and pepper, and leave to marinate for 15

minutes. Skewer 2 pork cubes per skewer. Coat the pork cubes by dipping them first in flour, then in egg, and finally in Panko. Place the breaded skewers on a baking sheet, drizzle with vegetable oil and fry them at the last minute in a deep fryer, or alternatively bake them in the oven at 400°F for 12-15 minutes.

Mayo preparation

In a bowl, whisk the egg yolk with the Matcha, yuzu juice and mustard. Add the vegetable oil in a thin stream, whisking constantly until smooth, then season with salt and pepper.

To serve

Start by placing the cabbage in your ramekins. Serve your skewers on top and drizzle generously with Tonkatsu sauce. Finish with a little mayonnaise on the side and sprinkle with sesame seeds.

Bon appétit!