

Australian Nut Processors

Recipe GINGER AND NUT CRUMBED SCHNITZEL

Ref No. ANP003

INGREDIENTS:

3 eggs
2 cups Plain Flour

CRUMB MIXTURE:

2 cups Fresh Bread Crumbs
1/2 Cup Grated Parmesan
100g **DUCKS NUTS DICED ALMONDS**
125g **WINN GINGER DICED**
1/4 cup Fresh Thyme Leaves, chopped
6 thin slices of veal
2 Tbsp olive oil
1 tablespoon butter



METHOD:

Combine ingredients for crumb mixture.
Lightly flour veal slices, dip in egg, the dip in crumb mixture.
Lay on a tray and refrigerate for 20 minutes.
Heat pan, add oil and butter.
Gently fry crumbed schnitzel for 3 – 4 minutes on each side.

Serves 6

