

# Spicy Schnitzels with Lemon Mayonnaise



**Serves 4**   **Prep 25 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

150g stale white bread slices at least a day old  
1 tsp black pepper from a mill  
1/2 tsp paprika  
1/2 tsp salt  
4 thinly cut pork escalopes, about 450g, fat trimmed  
2 tbsp plain flour  
1 egg, beaten  
3-5 tbsp oil  
lemon wedges to serve

## For the lemon mayonnaise

4 heaped tbsp mayonnaise  
4 tbsp finely chopped parsley  
finely grated rind of 1 lemon  
squeeze of lemon juice

1. Preheat the oven to 160C/Fan: 140C/ Gas 3. Spread the bread on a baking sheet and bake for 20 mins or until crisp and dry, turning halfway through cooking. Remove from the oven and leave to cool a little, then break the slices (with the crusts) into pieces and drop them into a food processor fitted with a metal blade. Add the pepper, paprika and salt and blitz to fine crumbs.
2. Cover the escalopes with cling film and pound to flatten the escalopes using a heavy based pan. Beat the meat as thinly as possible without tearing it. Coat the slices first in the flour, then the egg, and finally in the breadcrumbs. In a small bowl combine all the ingredients for the lemon mayonnaise. Cover and chill in the fridge until ready to serve.
3. Heat three tbsp of oil in a large, non-stick frying pan over a medium heat. Add 2 of the crumbed escalopes and fry for 1-2 mins on each side or until golden brown and crisp. As they fry, press down hard with a fish slice to ensure they make contact with the pan. Drain and keep warm while frying the rest. If you need more oil, ensure it is hot before adding the meat. Serve immediately with the mayonnaise and the lemon wedges.