

UCCOOK

Cheese-crusted Beef Schnitzel

with roasted baby potatoes & sage burnt butter

Milanese is the Italian way of making a schnitzel – this crumb contains Italian-style cheese to elevate the authentic flavour. Served with golden roasted baby potatoes, fresh salad with balsamic reduction, and a drizzle of garlic and sage burnt butter.

Hands-on Time: 35 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Alex Levett

Fan Faves

Muratie Wine Estate | Muratie Alberta
Annemarie Merlot 2019

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Ingredients & Prep

500g	Baby Potatoes <i>rinse & halve</i>
40g	Green Leaves <i>rinse</i>
40g	Pitted Kalamata Olives <i>drain & roughly chop</i>
100g	Cucumber <i>rinse & cut into half-moons</i>
60ml	Cake Flour
20ml	NOMU Provençal Rub
250ml	Cheesy Crumb <i>(200ml Panko Breadcrumbs & 50ml Grated Italian-style Hard Cheese)</i>
300g	Free-range Beef Schnitzel (without crumb)
1	Garlic Clove <i>peel & grate</i>
5g	Fresh Sage <i>rinse, pick & dry with paper towel</i>
20ml	Balsamic Reduction

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter
Egg/s

1. ROAST EM' UP Preheat the oven to 200°C. Spread the halved baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. SALAD TIME! Toss the rinsed green leaves, the chopped olives, and the cucumber half-moons with a drizzle of olive oil and seasoning.

3. GOLDEN FRY In a shallow dish, whisk 2 eggs with 1 tbsp of water. Prepare two more shallow dishes: one containing the flour, the NOMU rub, and seasoning and the other containing the cheesy crumb. Coat one beef schnitzel in the flour first, then in the egg, and, lastly, in the breadcrumbs. When passing through the breadcrumbs, press it into the meat so it sticks and coats evenly. Repeat with the other schnitzels. Place a pan over medium heat with enough oil to cover the base. When hot, fry the crumbed schnitzels until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season.

4. FLAVOURED BUTTER Return the pan to low heat with 80g of butter, the grated garlic, and the sage leaves. Simmer until the butter foams and turns golden. Remove from the heat. Allow to cool slightly before seasoning.

5. CRISPY DINNER Plate up the roasted potatoes, side with the crispy cheese-crusted beef schnitzel, and pour over the sage-garlic butter sauce. Serve with the side salad and drizzle with the balsamic reduction. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	528kJ
Energy	126kcal
Protein	9g
Carbs	17g
of which sugars	3.1g
Fibre	1.7g
Fat	1.9g
of which saturated	0.7g
Sodium	119mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Cow's Milk

Eat
Within
4 Days