



# UCOOK

## Pork Milanese

with roasted baby potatoes & spiced golden 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, a fresh salad with balsamic reduction, and a drizzle of spiced garlic butter.

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**Hands-On Time:** 45 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People


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**Chef:** Alex Levett

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 Easy Peasy

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 Anthonij Rupert | Cape of Good Hope  
Riebeeksrivier Chenin Blanc

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## Ingredients & Prep

1kg	Baby Potatoes <i>rinsed &amp; halved</i>
80g	Salad Leaves <i>rinsed</i>
100g	Pitted Kalamata Olives <i>drained &amp; roughly chopped</i>
200g	Cucumber <i>cut into half-moons</i>
120ml	Cake Flour
500ml	Cheesy Crumb <i>(400ml Panko Breadcrumbs &amp; 100ml Grated Italian-style Cheese)</i>
600g	Pork Schnitzel (without crumb)
4	Garlic Cloves <i>peeled &amp; grated</i>
40ml	NOMU Provençal Rub
60ml	Balsamic Glaze
15g	Fresh Parsley <i>rinsed &amp; roughly chopped</i>

## 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 out the halved baby potatoes on a roasting tray in a single layer. To make sure they get crispy, don't overcrowd the tray – use two trays if necessary. Coat in oil, and some seasoning. Roast in the hot oven for 35-40 minutes until crispy on the outside and soft on the inside, shifting halfway.

**2. SALAD TIME!** Toss the rinsed leaves, chopped olives and cucumber half-moons with a drizzle of oil and season to taste.

**3. GOLDEN FRY** In a shallow dish, whisk 3 eggs with 2 tbsp of water. Prepare two more shallow dishes: one containing the flour (seasoned lightly) and the other containing the cheesy crumb. Coat one pork schnitzel in the flour first, then in the egg, and lastly in the cheesy crumb. When passing through the cheesy crumb, press it into the meat so it sticks and coats evenly. Repeat with the other schnitzels. Place a pan over a medium-high heat with enough oil to cover the base. When hot, fry the schnitzels for 1-2 minutes per side until golden and cooked through. You may need to do this step in batches. Remove from the pan on completion, drain on paper towel, and season to taste.

**4. FLAVOURED BUTTER** Remove any excess oil from the pan and wipe down. Place the pan on a low heat with 140g of butter, grated garlic, and the Provençal Rub. Simmer until the butter foams and turns golden. Remove from the heat. Allow to cool slightly before seasoning to taste. Place the cooked schnitzels on a roasting tray and warm in the hot oven for 2-3 minutes before serving.

**5. CRISPY DINNER** Plate up the roasted potatoes, side with crispy pork milanese and pour over the spiced garlic butter sauce. Serve with the side salad and drizzle with the balsamic glaze. Garnish with the chopped parsley. Enjoy, Chef!



## Chef's Tip

Gently press the bread crumbs onto the schnitzel to coat well.

## Nutritional Information

Per 100g

Energy	565kJ
Energy	135Kcal
Protein	9g
Carbs	18g
of which sugars	3.6g
Fibre	1.8g
Fat	2.4g
of which saturated	0.8g
Sodium	254mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 2  
Days