



UCOOK

Crispy Beef Milanese

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: 45 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Alex Levett

 Fan Faves

 Waterford Estate | Waterford OVP Chenin Blanc 2020

Loved the dish? Let us know. Join the **UCOOK** community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

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

3. GOLDEN FRY In a shallow dish whisk 3 eggs with 2 tbsp of water. Prepare two more shallow dishes: one containing the flour, the 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 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 sage leaves. 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 the crispy beef milanese, and pour over the sage-garlic butter sauce. Serve with the side salad and drizzle with the balsamic glaze. Enjoy, Chef!



Chef's Tip

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

Nutritional Information

Per 100g

Energy	557kJ
Energy	133kcal
Protein	9.1g
Carbs	19g
of which sugars	3.7g
Fibre	1.7g
Fat	2.2g
of which saturated	0.8g
Sodium	172mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within
4 Days