

# Fordhall Farm, Gloucester Old Spot Woodland Pork Schnitzel

This Pork Schnitzel is a recipe Jamie cooked with his Dad Ben. The recipe is one his Grandma used to cook so they decided to try it out together. According to Jamie's Grandma, it tastes just as she remembers it!

- Jamie and Ben Hollins, Shropshire



**Serves:** 4

## Ingredients:

800g of Fordhall Farm, Gloucester Old Spot pork tenderloin, loin steak or leg steak (lean with no rind)  
Handful of plain flour  
100g of breadcrumbs  
2 free range medium eggs – lightly beaten  
Salt and pepper  
Lemon juice or lemon wedges  
Oil for cooking – high smoking point

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## Cooking Instructions:

- 1 If using pork tenderloin place the tenderloin onto a chopping board and slice like a Swiss roll. To slice a pork fillet (tenderloin) like a Swiss roll, use a sharp knife to cut lengthwise down the center, stopping 8-10mm from the bottom, and open it like a book (see above). Continue cutting horizontally from the center fold, "unrolling" the meat to create a flat, thin rectangle. If using a pork leg steak or loin steak ask Butcher Tom to slice nice and thin for you. Place the pork steak between two sheets of cling film and pound them until just 5mm thick with your heaviest rolling pin or meat tenderiser. Lightly season both sides with salt and freshly ground black pepper. The thickness of 5mm is important so the pork cooks though without burning your breadcrumbs.
- 2 Add some salt into your flour. Place the flour, egg, and breadcrumbs in 3 separate shallow bowls- wide enough to dip your Fordhall pork steak into. Dip the pork in the flour, then the egg, and finally the breadcrumbs, coating both sides and all edges thoroughly. Shake off the excess crumbs so they don't burn in the oil. Don't let the schnitzel sit in the coating or they will not be as crispy once fried – fry immediately. Be sure to lower the Schnitzel in really gently so not to splash any hot oil.
- 3 Make sure the cooking oil is hot enough at this point (to test we drip a touch of egg into the oil to see if it fries). Use enough oil so that the Schnitzels "swim" in it.
- 4 Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels. Serve immediately with slices of fresh lemon and homemade wedges.