

Breaded Turkey Escalope



🕒 29:22

This recipe is available for:

- Convotherm maxx

Accessories:

1/1 GN Baking/frying basket, non-stick coating, 40 mm deep, 3055637

PROFILE

- ❄️ Chilled 4°C
- 🔥 1 Full Tray
- 🍲 From Raw

Stage 1
210 °C

🌀 Convection

🕒 00:07 | -

🌀 1

🔥 1

RECIPE

Ingredients

150	g	Turkey escalope
50	g	Flour
3	pcs	Eggs
1	pinch	Salt, Pepper
250	g	Breadcrumbs
100	g	Oil, Butter

1. Food Preparation

Thinly pound the escalope and season to taste. Turn in the flour and pull through the beaten egg. Finally, turn in the breadcrumbs. Coat the breaded cutlets on both sides with an oil and butter mixture.

2. Cooking Instruction

Put the product on the frying and baking trays. The roasting and baking trays do not need to be preheated. And can be pushed into the preheated Convotherm in the cold state. The cooking time may vary slightly depending on the thickness and type of meat. The escalope can also be prepared as above and then frozen. With frozen escalope, the cooking time is extended by approx. 2 minutes.

3. Food Serving Instruction

Turn the fried escalope over, garnish with lemon and parsley and serve immediately.