Schnitzel viena style

35:31

This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

Accessories:
1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

Chilled 4°C

1 Full Tray

From Scratch

Stage 1
210 °C

Convection

00:08 | -

5

5

RECIPE

Ingredients

6	pcs	Pork steaks flat
1	pinch	Salt
1	pinch	Pepper
100	g	Flour
2	pcs	Eggs
100	g	Breadcrumps
50	ml	Oil (Combi Phase)

1. Food Preparation
Season the meat with salt and pepper. Bread the meat in a classic breading with flour, egg mix, and breadcrumbs. Place the Schnitzel on a black baking tray and spray the oil on both sides of the schnitzel. Put the tray with the schnitzel in the preheated Convotherm.

2. Cooking Instruction
Spray the oil only shortly before cooking on the schnitzel, so that the breading does not gett soggy. Best oil for breaded items is always COMBI PHASE.

3. Food Serving Instruction
Schnitzel is served with a slice of lemon, fries and a salad on the side.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.