

Schnitzel viena style



48:15

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

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- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
210 °C

- Convection
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Ingredients

6 pcs	Pork steaks flat
1 pinch	Salt
1 pinch	Pepper
100 g	Flour
2 pcs	Eggs
100 g	Breadcrumbs
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 get 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.