# Breaded Turkey Escalope

22:30

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

**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

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3

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.

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.