

Cooking School

with the London Chef

Pork Schnitzel w/ Crisp Slaw & Green Onion Rice

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for for the best outcome.

Schnitzel

Pork tenderloin
Panko bread crumbs
Eggs
Milk
Flout
Butter
Lemon
Canola oil

Slaw

Mix of cabbage
Carrot
Apple
Dijon
Mayo
Cider vinegar

Rice

Basmati rice
Green onion
Black pepper

Equipment

Knife
Cutting board
Deep frying pan
Grater
Bowls for breading
Paper towel lined plate
Tongs
Small pot with lid