

## **Panko-Crusted Pork Schnitzel with Creamy Caper & Bacon Sauce**

**Serves – 4 servings**

### **Creamy caper and bacon sauce**

#### **Ingredients:**

8 ounce container of crème fraiche  
1 Tb chopped chives  
1 Tb butter  
3 ounces chopped red onions  
1 Tb chopped capers (rinsed)  
4 ounces bacon, raw weight before cooking (about 4 slices)  
1 lemon (zest only)  
Salt and pepper to taste

#### **Method**

Place the crème fraiche in a mixing bowl and set aside. Melt the butter in a small saucepan and add the chopped red onions. Cook over low to medium heat until very well caramelized. Add the onions to the crème fraiche.

Chop the bacon into very small pieces and cook until very crispy. Drain away the bacon fat and add the bacon bits to the mixing bowl.

Add lemon zest, chives, capers and stir together until well-integrated.

Season with salt and pepper. Set aside at room temperature if using immediately or keep in the fridge, slightly rewarming before serving.

### **Panko-crusted Pork Schnitzel**

#### **Ingredients:**

1 pork tenderloin (trimmed of silver skin and cut into 6 – 7 slices)  
½ cup all-purpose flour

About 1 cup panko bread crumbs

2 eggs, beaten

Salt and pepper to taste

About ¼ cup oil for frying - corn, canola, vegetable, etc.

Optional – lemon and chopped parsley for garnish

### **Method**

Trim the silver skin off the tenderloin. Slicing perpendicular across the tenderloin, cut the pork into 6 or 7 pieces, about 1 ¼ inches wide. Turn the pork pieces on their sides so they resemble small pucks. Flatten each piece slightly with your hand. Place an individual pork slice between 2 pieces of plastic film and pound gently with a meat mallet until about ¼ inch thick. Season with salt and pepper.

Dredge each piece in flour. Pat to remove excess.

Dredge each piece in egg wash, removing any extra that drips off the piece.

Dredge each piece in panko bread crumbs until very well coated on each side. Press panko bread crumbs into surfaces to ensure good adhesion.

In a large non-stick sauté pan, place a thin layer of oil covering the bottom of the pan. Heat the oil on medium and then add the pork slices. Sauté for about 5 minutes on each side until very well browned. It will be necessary to add a little more oil to the pan after you flip them over. This will give you good browning on the second side. Fry the meat in batches until all are cooked.

**Serving suggestions** – Slightly warm the crème fraiche sauce in a microwave or sauce pan. Serve with the pork schnitzel.

Optional - Garnish with lemon wedge and chopped parsley.