

芝士炸猪排



西式菜

使用场景：家用，商用

特点：中式融合西式调味的方式

食材：

- 原料：猪梅肉 250g、芝士 50g，猪排汁 50g
- 辅料：面包糠 100g，鸡蛋 30g 面粉 30g
- 调味料：盐 10g，胡椒粉 10g ,色拉油 200g

制作方式：

1. 把猪梅肉清洗干净，切成 0.2cm 厚片；
2. 切好猪肉用铺上保鲜膜、用肉锤成薄片；
3. 盐、胡椒腌制、猪排里包好芝士裹成圆型；
4. 裹上面粉、沾上鸡蛋液、裹上面包糠；
5. 在 180 度油温炸成金黄色捞出切成 2 半装盘；
6. 配上猪排汁。

Fried Pork Collar with French Cheese



Western cuisine

Use scenario: family, commercial.

Feature: Chinese cuisine mixed with Western-style seasoning

Ingredients:

- Ingredients: pork collar 250g, cheese 50g, pork chop juice 50g
- Other ingredients: breadcrumbs 100g, eggs 30g, flour 30g
- Seasoning: salt 10g, pepper 10g, salad oil 200g

Process:

1. Clean the pork collars and cut them into 0.2cm thick slices.
2. Cut the pork with plastic wrap and hammer the meat into thin slices.
3. Marinate with salt and pepper, wrap the pork chops in cheese, and wrap them into a round shape.
4. Cover with flour, egg wash and breadcrumbs.
5. Fry at 180 degrees until golden brown, remove and cut into 2 halves and serve on a plate.
6. Serve with pork chop juice.