

PORK CUTLET SANDWICH

1kg	Pork cutlets (scaloppine), cut into 8 pieces, 125 g
to taste	Salt,
to taste	Pepper,
60g	Flour,
2	Eggs,
125mL	Milk,
375g	Bread crumbs, dry or fresh,
as needed	Oil or clarified butter, or a mixture of oil and butter
250mL	Tomato sauce
8	mozzarella cheese slices
30mL	Parmesan cheese
8	Kaiser rolls

1. Lightly flatten each piece of veal with a meat mallet. Do not pound too hard, or you may tear the meat.
2. Season the meat with salt and pepper.
3. Blend together the milk and eggs and place in a shallow dish. Add flour to another shallow dish, and the bread crumbs in a shallow dish. These will be your breading station components.
4. Bread each piece of meat by first coating in flour, then dipping into the egg wash and by coating with the bread crumbs.
5. Heat about .25 in. (5 mm) oil or butter in a large sauté pan. Place the cutlets in the pan and pan-fry until golden brown. Turn and brown the other side. Remove from the pan and place on sheet pan.
6. Heat the tomato sauce in a small saucepan.
7. Top the cutlets with tomato sauce, then place a slice of mozzarella on top, and finally sprinkle with some parmesan cheese.
8. Place under the broiler until the cheese has melted and turned golden.
9. Place cutlets on toasted kaiser rolls.
10. Serve and enjoy.