

Beef Schnitzel

1 uncrumbed Beef Schnitzels per person

2 eggs

2 cups bread crumbs

½ cup plain flour seasoned with salt & pepper

Rice bran oil, to shallow-fry

Step 1

Place flour on a plate and season. Place egg in a shallow bowl. Combine breadcrumbs and rosemary in a separate shallow bowl. Coat beef in flour and shake off excess. Dip in egg, then in breadcrumb mixture to coat. Add enough oil to a large frying pan to come 1cm up the side of the pan. Heat over medium heat. Cook beef for 2 mins each side or until golden and crisp. Transfer to a plate lined with paper towel.