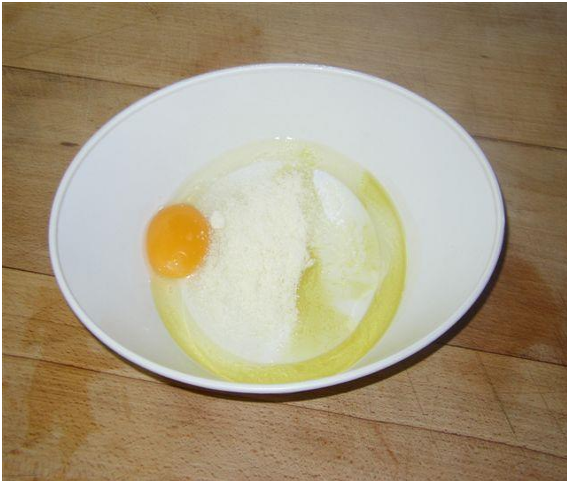


Pork Piccata

① Anglaise: 1 egg, 1 spoon olive oil, 2 spoons grated parmesan cheese, salt & pepper



② Cut the loin of pork in medallion, 2 cm thick.



③ Put the medallion between 2 sheet of cling film then beat with meat tender, to make it thin.



④ Put some flour on the Piccata, salt and pepper. Add 3 chopped basil leaves in the « anglaise ».



Pork Piccata

⑤ Deep the Piccata in the Anglaise.



⑥ Heat a fried pan with olive oil, then cooked the Piccata until golden brown colour. Can be re-heated few minutes in hot Owen. Served with tomato sauce and mash potato.



⑦ Can be done with pork chop.

