



Photo for Illustration

Pheasant Schnitzel

Ingredients (Serves 4)

- * 4 Pheasant Breasts
- * Milk to cover
- * 200g Dried Breadcrumbs
- * 2 Eggs
- * 5 Tbsp of Flour
- * Salt & Pepper

Method

1. Firstly remove the little mini fillet from the bottom of the breasts. Save these for a stir-fry. Put your breast between 2 layers of greaseproof paper then whack them thin with a rolling pin. When satisfactorily thin, soak in milk for an hour or two.
2. Dry the meat off with kitchen paper, then arrange three flat bowls with seasoned flour, beaten eggs and lastly the breadcrumbs. Do one breast at a time. Dip into the flour, then shake off any excess. Dip in the egg, then lastly coat in breadcrumbs. Lay out on the grease-proof.
3. When ready to cook and they are pretty quick, fill a big frying pan with 2cm sunflower oil and when it's hot add your schnitzel. After a minute or two, turn them over to do the other side. Eat immediately with a wedge of lemon.