

# Milanesa A La Napolitana

## INGREDIENTS

Servings 4

Prepare 40min

Cook 30min

- 4 milanesa-style cutlets     slice top sirloin lengthwise into slices about 8 mm thick
- 2 eggs
- 1 cup (110g) breadcrumbs
- 2 tbsp dried or fresh Italian parsley
- salt, pepper to taste     oil, for frying
- 1 cup (around 260g) tomato sauce
- 2 cups (around 225g) mozzarella, sliced

## METHOD

1. Beat the cutlets to the desired thickness. Cut gristle in the meat.
2. Whisk the eggs, parsley, salt, and pepper in a large shallow container, pour the breadcrumbs on a large, flat plate.
3. First, dip the cutlets into the egg mixture, and then coat them with breadcrumbs. Repeat this step again.
4. Arrange the breaded cutlets on a plate, then place the plate in the refrigerator between several hours to up to overnight.
5. Pour a half an inch of oil into the pan, and then heat it over medium-high heat.
6. Fry the cutlets in oil, in batches, 5-7 minutes on one side, and then for another five minutes when you flip them, until golden. Transfer the finished cutlets onto paper towels to drain.
7. Arrange the cutlets in a baking tray.
8. Top each first with spread them with 65g of tomato sauce, and lastly, top with mozzarella.
9. Preheat the oven, then place the baking tray under it for 5-9 minutes, then serve.



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☆ You can eat nicely with mash potato or french fries.

And you can use chicken, pork or fish instead of beef.