



WÜSTHOF

From Chef Mike's Kitchen to Yours!

Tonkatsu Pork Cutlets

Ingredients:

For the pork:

- 1 cup flour
- 1 cup panko bread crumbs
- 2 eggs
- 2 Tbsp. water
- 4 pork cutlets, approx. ½ inch thick
- 2 Tbsp. oil of your choice

For the Tonkatsu sauce:

- ½ cup ketchup
- 2 ½ Tbsp. Worcestershire sauce
- 1 Tbsp. soy sauce
- 1 Tbsp. dry white wine
- 1 Tbsp. sugar
- 1 tsp. spicy brown mustard
- ¼ tsp. garlic powder

Instructions:

1. Set up your breading station: Put the flour and panko bread crumbs in two, separate shallow dishes. Whisk the eggs and water together in a third, shallow dish, creating the egg wash. Arrange them left to right - flour, egg wash, panko bread crumbs.
2. Pound out pork cutlets until thin. Dredge in flour, then egg wash, and finally in panko bread crumbs. Press for even coating, and discard any remaining ingredients from the breading station.
3. Heat a large, non-stick pan on medium-high heat. Add the oil, and heat to approximately 350°. Carefully add the pork cutlets, one at a time, to maintain the oil temperature. Cook until golden brown on both sides, turning only once. Place on doubled paper towels to drain.
4. To make the Tonkatsu sauce, whisk together the remaining ingredients in a mixing bowl, until smooth. Serve the pork cutlets alone, or on a bed of thin-sliced cabbage, and top with Tonkatsu sauce.

Recommended Knife:
WÜSTHOF CLASSIC 5" Boning Knife



*Compliments of
Chef Mike*



Quality - Made in Solingen/Germany