

Less than 30 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 packet (4) pork schnitzels

Remoulade:

- $\frac{1}{4}$ cup (60ml) mayonnaise
- $\frac{1}{2}$ cup (125ml) plain double-cream yoghurt
- 2-3 Tbsp (30-45ml) grated or creamed horseradish
- 2 Tbsp (30ml) wholegrain mustard
- Salt and milled pepper
- 1 iceberg lettuce, shredded
- $\frac{1}{2}$ red onion, sliced
- 1 large green apple, grated
- Small handful mint leaves, chopped
- 4-8 crusty rolls

GOOD IDEA

Crumb your own schnitzels!
Simply dust pork fillets in flour,
dip in whisked egg and coat in
breadcrumbs.

Method:

1. Fry schnitzels until cooked through and golden.
2. Whisk mayonnaise, yoghurt, horseradish and mustard together.
3. Season and toss sauce through salad ingredients.
4. Pile remoulade into rolls and top with schnitzels.
5. Serve warm.