

Hungarian Chicken Schnitzel

Ingredients

2 large chicken breasts, 6 cloves garlic very finely diced, 1 cup plain flour seasoned with salt and pepper, 1 egg, whisked with 1 tablespoon water, 2 cups dry breadcrumbs, 500 ml vegetable oil

Method

Place chicken breasts on cutting board, and with a sharp filleting knife, slice evenly through to create two or depending on thickness, three thin escallops of chicken. Flatten out with a meat mallet. Keep slices even in thickness.

Evenly coat filets with the finely diced garlic and lay gently on board

Lay out three large plates ready to coat the chicken - one with seasoned flour, another with egg mix, another with breadcrumbs.

Using one hand, lightly coat the chicken with flour, shake off excess, dip each side into egg, then coat with breadcrumbs.

Heat a deep frying pan with the oil and, cook the chicken schnitzel one or two at a time, turning over as the schnitzel turns golden brown underneath.

Prepare a draining bowl - a deep sided bowl filled with crumpled absorbent kitchen paper and stand the cooked schnitzel upright so more of the oil is able to drain away.

Serve with potatoes- mashed or boiled, or nokedli, lemon wedges and a crisp salad of lettuce and sliced tomatoes.