

Schnitzel with mushrooms

INGREDIENTS

4 portion(s)

small veal schnitzels (approx. 100 g each)

100 ml wheat flour

2 eggs

2 tbsp Kikkoman Naturally

Brewed Soy Sauce

75 g Kikkoman Panko -

Japanese style crispy

bread crumbs

Oil and butter for frying

300 g rice

100 g shiitake mushrooms100 g king oyster mushrooms

green chilli
cloves garlic
edamame beans
sugar snaps
beansprouts
beansprouts
sesame oil

3 tbsp Kikkoman Naturally

Brewed Soy Sauce

2 spring onions

PREPARATION

Step 1

Cook the rice according to the directions on pack.

Step 2

Flatten the schnitzels and dip them in flour, then in egg mixed with soy sauce and lastly in panko breadcrumbs. Fry the schnitzels in plenty of butter and oil for 3-4 minutes on each side or until golden and crisp.

Step 3

Cut king oyster mushrooms in halves and fry them in a bit of oil with shiitake mushrooms, garlic, and chilli until golden. Add edamame beans and sugar snaps and let them warm through. Lastly add bean sprouts and season with sesame oil, soy sauce, and freshly ground black pepper.

Step 4

Cut the schnitzels in strips and place them on top of the cooked rice. Put fried vegetables and mushrooms on top and garnish with finely sliced spring onions and fresh coriander.