

Venison & Asparagus Cordon Bleu

Ingredients

800 grams venison schnitzels
100 grams cheese (your choice!)
200 grams salami
8 steamed asparagus spears
Bread crumbs
2 eggs - milk (egg wash)
1 Pkt Béarnaise Sauce

Method

Pan fry one side of the thinly sliced venison schnitzel, remove from heat and lay out with cooked side up. Place cheese, 1 slice of salami and 1 spear of asparagus on top of each schnitzel, roll up and secure with a toothpick. Roll in egg wash, cover with bread crumbs and place into lightly oiled and heated fry pan. Cover pan with a lid and turn parcels frequently until golden brown all over. Serve on a plate with salad or vegetables and finish parcels off with a light covering of Béarnaise Sauce.

Serves 4

