

Venison Schnitzel



Ingredients

- 800 grams venison schnitzels
- 1 cup bread crumbs
- 2 eggs
- ¼ cup milk
- 2 tablespoons oil
- ½ cup thickened cream
- 1 tablespoon lemon juice

Method

Place oil in a fry pan and heat. Beat eggs and milk together to make an egg wash mixture and in a separate bowl, pour in the breadcrumbs. Place one piece of schnitzel at a time through the egg wash and then press into the breadcrumbs, ensuring the meat is completely covered – for a crunchier texture I would recommend repeating the egg wash and breadcrumbs. When the oil is heated, place the venison in and cook the first side until golden brown, turn the meat over and cook until golden brown on second side. Remove venison from pan and set aside. Whilst the pan is still hot, add the cream and lemon juice and stir continuously over high heat. Reduce the sauce until it reaches your desired consistency. Serve venison with salad or vegetables and finish off the dish with a generous serving of the sauce. Serves 4.