

## **Crumbed pork with lemon**

### **Serves 4**

4 x 200 g (7 oz) French-trimmed pork cutlets  
75 g (2 1/2 oz/1/2 cup) plain (all-purpose) flour  
sea salt and freshly ground black pepper  
1 large free-range egg  
60 ml (2 fl oz/1/4 cup) milk  
90 g (3 1/4 oz/1 1/2 cups) Japanese panko breadcrumbs  
2 teaspoons chopped thyme leaves  
2 teaspoons chopped flat-leaf (Italian) parsley leaves  
80 ml (2 1/2 fl oz/1/3 cup) extra virgin olive oil, plus extra if needed  
40 g (1 1/2 oz) unsalted butter, plus extra if needed  
lemon wedges, to serve

Lightly pound each pork cutlet with a mallet to flatten slightly.

Put the flour in a shallow bowl and season with sea salt and black pepper. Add the egg and milk to another shallow bowl and whisk together. Combine the breadcrumbs and chopped herbs in a third shallow bowl.

Coat each pork cutlet in the flour, then shake away the excess. Next, dip into the egg mixture, let the excess drip off and then coat evenly in the breadcrumb mixture. Place on a plate in a single layer.

Heat the olive oil and butter in a large heavy-based frying pan over medium heat. When the butter has melted, add the cutlets and cook for about 4 minutes on each side or until golden brown. Add more butter and oil if the pan starts to look a bit dry.

Serve the hot cutlets with the lemon wedges.

**Recipe from *Neil Perry's Good Cooking*, published by Murdoch Books 2016**