

PORK LOIN WITH TONKATSU SAUCE



Ingredients (serves 2 people):

Tonkatsu Sauce

6 g yellow mustard powder

60 ml cooking sake

120 g ketchup

30 ml soy sauce

30 ml Hoisin Sauce

20 g sugar

20 ml Worcestershire sauce

Pork

400 g fillet pork loin approximately 1.5 cm thick

Panko bread flour needed

Wheat flour needed

4 eggs beaten with salt and black pepper to taste

Vegetable oil needed for frying

Salt to taste

White ground pepper to taste

Curly Lettuce to taste

Tomato to taste

Cabbage to taste

Preparation:

1. In a pan combine sake and mustard until smooth.
2. Then add the rest of the sauce ingredients.
3. Bring to low heat and stir until sugar dissolves. Reserve.
4. Place pork loin fillets between two PVC films and beat with a meat beater.
5. Season with salt and black pepper to taste the pork loin.
6. Pass the pork loin one by one in the flour, then in the eggs and then in the Panko bread flour.
7. Heat in a deep frying pan enough oil to cover the fillets.
8. When the oil is hot fry the fillets until golden brown.
9. Remove the fillets and serve sliced with the sauce and lettuce salad, tomatoes, and cabbage.