



We like to have a bit of a theme to work with. It saves me defaulting to going to the Yellow Sticker Fridge and then having agreed on a recipe making several trips to gather the other bibs & bobs.

So we're having a pop at a series of Jewish / Kosher recipes just for fun!

Ingredients for the green tahini dip:-

1 Clove garlic, minced

½ bunch parsley, chopped

The Juice of a Lemon

½ Tsp of salt

A Jar of Tahini

Water to thin the consistency

Method:-

(1) To make the green tahini, place the garlic clove and parsley in a food processor and pulse until very finely chopped.

(2) In a large bowl, combine the garlic and parsley mixture with the lemon juice, salt, tahini and water.

(3) Whisk together well.

(4) Taste and adjust seasoning with salt and lemon juice.

(5) Set aside.

Ingredients for the schnitzel strips:-

2 Chicken Breasts, sliced into strips

Plain Flour (Gluten free for us)

1 Tsp of Mustard powder

¼ of a Tsp of black pepper

3 Eggs

1 Tbsp Dijon mustard

4 Slices of Bread (Gluten free for us), wuzzed into Breadcrumbs

2 Tbsp of Italian style Grated Cheese

2 Tsp of Sesame Seeds

½ Tsp of Paprika

½ Tsp of Garlic powder

Salt & Black pepper

Oil to fry

Method:-

(1) In 3 separate dishes combine the dredging mixes. In the first container, mix the Flour, Mustard powder, salt and Pepper. In the second, whisk together the Eggs and Dijon mustard. In the third, combine the Breadcrumbs, Grated Cheese, Sesame seeds, Paprika, Garlic powder, Salt and Pepper.

(2) Heat Oil in a deep fat fryer to 160c when you're ready to fry the schnitzel.

(3) Dredge the first batch of chicken strips in the flour mixture and shake off as much excess flour as possible before moving the strips to the egg mixture. Allow excess egg to drip off the strips before moving them to the breadcrumb mixture.

(4) Fry the coated Chicken until it is golden brown and cooked through in batches.

(5) Remove the strips onto the cooling rack and sprinkle with salt.

The Sesame Seeds in the batter in the Schnitzels was a really good addition. I think it might become a regular gig here! We served ours with Chips and a salad.

