

Easy-to-prepare meals and accompanying drinks

Pork Schnitzel & Tartare Sauce

BY RACHEL WALKER



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🌀 PORK FILLETS VARY IN SIZE, but they're usually around 400g. Generally I find it's a little too big for two, but a little too small for four. It explains why this recipe is, unusually, for three people. Unless you're part of a happy family of three (in which case the recipe amounts will be a welcome relief), I suggest that you either double the amounts and get some friends over, or freeze any leftovers.

Serves 3

- 400g pork fillet
- 40g plain flour
- Salt and pepper
- 1 egg, whisked
- 80g breadcrumbs
- 225g rice
- 40g butter
- 200g green beans
- 3 lemon slices

1. Cut the pork fillet into three equal-sized oblong pieces. Next, create a "butterfly slice" by cutting each piece lengthways down the middle, but don't slice it right through—just halfway, so it can be opened out like a book. Put the opened-out pork fillet between two pieces of cling film and bash with a rolling pin until flat. This ensures that the pork

For the quick tartare

- 3tbsps mayonnaise
- 1tbsp crème fraîche/plain yogurt
- 1tbsp chopped capers
- 1tbsp chopped gherkin
- 1tsp chopped parsley
- Squeeze of lemon



cooks quickly and evenly, as well as tenderising it—and if you're cooking with children, they'll particularly enjoy this part!

2. Line up three shallow dishes. Tip the plain flour into one and season generously with salt and pepper. Tip the whisked egg into the second bowl and the breadcrumbs into the third.

3. Coat each fillet in the seasoned flour and then dust off the excess. Next, dunk it in the egg and then coat in the breadcrumbs.

4. Put on the rice to cook, as per pack instructions, and make the tartare sauce by mixing together all the ingredients in a small dish.

5. To cook the schnitzels, put roughly two-thirds of the butter in a large flat-bottomed (frying) pan. When it starts to foam, quickly put the schnitzels in the pan and fry for 3 minutes without moving them.

6. Add the remaining butter to the pan. Flip the schnitzels and cook for another 2 minutes.

7. Put the beans into rapidly boiling water for 2 minutes, cooking them quickly so they still have a bite to them. Drain and divide between three plates, along with the rice.

8. Slice the schnitzels into fingers and serve them topped with a tablespoon of tartare sauce and a slice of lemon.

PHOTOGRAPHED BY TIM & ZOE HILL

Redeeming Riesling

“AT THE START OF THE 20TH CENTURY, top Riesling was often more expensive than Champagne,” explains James Dawson, founder of Humble Grape.

The grape is often used as an example to show how fickle the wine market can be. Poor-quality exports around the Seventies and Eighties blighted its reputation, and it never recovered from its fall from grace.

But experts are now predicting a revival. Bottles are cropping up on more wine lists, and this year’s UK Wine Market Report confirmed that Riesling is one of the main white-wine varietals “widening their appeal”.

Before the noble grape recovers its reputation, sneak in on the action early. If you find a bottle you particularly like, then it might be



worth investing in a case (or two)! “The variety has amazing ageing potential,” says expert Matt Skinner, who predicts that some of the best bottles will outlive us all.

It’s rarely oaked and is a delicately aromatic wine—typically with floral, green apple and citrus notes. It’s often commended for pairing well with tricky Asian flavours, and it’s generally one of the most food-friendly wines. It works well with most dishes—particularly a Schnitzel, which hails from Riesling’s homeland.

BEST RIESLING PICKS

- **Peter & Ulrich Dry Riesling 2014/2015 (12%), £9.99, Majestic.** Bone-dry with a cleansing acidity.
- **Ruppertsberger Hoheburg Riesling Kabinett 2015 (11%), £6.50, The Wine Society.** Pleasantly sweet with honey and apricot notes.
- **Weingut Von Winning Riesling, 2013, Pfalz, Germany (12%), £15, Humble Grape.** Extremely good value, and will change your view of Riesling.



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Semolina Pudding

This is a controversial pudding, because most people are still traumatised by hard, thick-skinned school semolina. I’m a big fan though—and think it’s definitely worth giving this classic dessert a second chance.

I like to serve it with an Eastern European twist: stir sultanas through it and then top with a dash of cinnamon and little lump of butter, which melts over the pudding. Delicious!

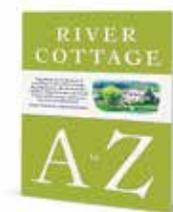
Serves 2

- 280ml milk
- 50g semolina
- 25g sugar

1. Heat the milk in a saucepan so it’s just above body temperature and then add the semolina. Stir continuously on a gentle heat until it thickens and is just starting to bubble.
2. Stir in the sugar and serve with your choice of topping. Even school-like luminous jam works! ■

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BOOK



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BARGAIN



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BLOW OUT



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