

Tonkatsu (Breaded deep-fried pork steak) and dressing



<Ingredients (4 serve)>

<For Tonkatsu>

- 4 Pork shoulder steaks
- 2 Eggs
- 4 Tbsp Plain flour
- 80g Panko (breadcrumbs)
- 4 tsp Sea salt
- Vegetable oil

<Dressing>

- 4 Tbsp Japanese soy sauce
- 4 Tbsp HP sauce
- 4 Tbsp Worcestershire sauce
- 4 Tbsp Tomato ketchup

<Garnish (option)>

Grounded toasted sesame seeds

<Method>

1. Prepare the pork steaks

Sprinkle the sea salt over the both side of pork steaks and let them stay in room temperature for 15 minutes.



2. Deep-fry Tonkatsu

Heat at least 5cm of vegetable oil in a deep frying pan to about 165 C.*

*)To check the oil is hot enough, drop a couple of breadcrumbs into the oil, if they bubble quietly and float on the surface of oil, it is ready to fry.

Wipe off excess fluid of the pork with kitchen paper. Sprinkle some extra sea salt according to taste.

Coat the pork with plain flour so they are covered evenly on all side. Dip into the beaten egg.

Coat them with Panko well.



Again, sprinkle some plain flour and coat with beaten egg evenly. Coat with Panko well.



Deep-fry the pork for 5-10 minutes around and when the pork is crispy and light brown, dredge from the oil.

3. Meanwhile make the dressing

Put all ingredients in a bowl and mix well.



4. Deep-fry Tonkatsu secondly

Heat the oil on 180C **

Deep fry the pork for 3 minutes and slice into mouthful width.

Serve with dressing and garnish.

**)Drop a couple of breadcrumbs into the oil, if they make repelling sound and float on the surface, it is ready.

Deep-fry the pork just for 10 seconds and dredge from the oil immediately.

Slice into mouthful width and serve with Ponzu dressing and stir-fried vegetables together.