

Pink cheese and ham escalope with Pink Queen Cheese



Informations

People : 4

Preparation : 45 min.

Cooking time : 10 min.

Ingredients

- 150 g Pink Queen Cheese
- 4 chicken escalopes
- 4 slices cured ham
- 2 eggs
- Breadcrumbs
- Flour
- Table salt, freshly ground pepper
- Sunflower oil

Preparation steps





1. Start by preparing the escalopes: to do so, flatten the chicken slightly to make it thinner and easier to fold.
2. Season both sides of the escalopes with salt and pepper.
3. Place a slice of ham and a good slice of Pink Queen Cheese on top of each escalope.
4. Keep 50 g of cheese and grate it.
5. Fold each escalope in half, making sure the ham and cheese stay inside.
6. Prepare the coating in three separate bowls: put the flour in the first bowl, the beaten eggs in the second, and the breadcrumbs in the third.
7. Dip each cheese and ham escalope in the flour, making sure to coat it well. Then, dip them in the beaten eggs, making sure they are fully coated. Finally, roll them in the breadcrumbs, pressing lightly so that the crumbs are well stuck on.
8. Place the breaded escalopes on a plate and **refrigerate for about 15 minutes. This will allow the breadcrumbs to set before cooking.**
9. Meanwhile, heat a good amount of vegetable oil in a frying pan.
10. When the oil is hot, fry the escalopes until golden brown on both sides. This usually takes about 4 or 5 minutes per side.
11. Meanwhile, preheat the grill.
12. Sprinkle the remaining grated Pink Queen Cheese over the escalopes and let the cheese brown slightly under the grill before serving hot.

? **Tips and Ideas:** Serve the escalopes with a salad or homemade chips.