

# Pork Chop 生汁猪扒

Serves 4/ 4 人份

Recipe by Chef Wang Wei 王玮

**Meat Ingredient:** 250g Pork loin

## Marinate Ingredients:

Salt	1 teaspoon
Soda	1g
Sugar	½ teaspoon
MSG	½ teaspoon
Soya sauce	½ tablespoon
Egg	One
Corn flour	½ tablespoon
Custard powder	1 teaspoon
Breadcrumbs	200g

## Sauce:

Mayonnaise	6 tablespoons
Condensed milk	1 tablespoons
Lemon	One

## Method:

1. Heat oil to 200° C to 240° C, place pork loin and deep fry for 5 minutes. Cook at high heat until golden brown.
2. Slice cooked pork chop and display on a plate. Pair with mayonnaise.

**Note:** When frying meat, the heat cannot be too high.

**用料:** 猪扒 250 克

## 腌料:

盐	1 茶匙
食粉	1 克
糖	半茶匙
味精	半茶匙
生抽	半汤匙
鸡蛋	1 粒
粟粉	半茶匙
蛋黄粉	1 茶匙
面包	糠

## 生汁

甜炼奶	1 汤匙
Mayonnaise	6 汤匙
柠檬	1 粒

## 做法:

1. 把油烧至八成热，放入猪扒熄火浸炸 5 分钟，后开大火炸至金黄色后捞起。
2. 将炸好的猪扒切成件后，摆放整齐庄盘，配以 mayonnaise 即可。
3. 注意事项：炸肉扒时火力不能太大。

