

ibérico de bellota recipes

Iberico Tonkatsu

Iberico Loin Roast cut $\frac{1}{2}$ to $\frac{3}{4}$ inch thick.

$\frac{1}{2}$ cup Flour

3 ea Egg - mixed

2 cup Panko Bread Crumbs

Peanut or Canola Oil

Heat oil in pan

Place the flour in a dish

Place the mixed egg in a dish

Place the panko bread crumbs in a dish

Dip the pieces of Iberico loin in the flour to coat all sides

Dip in the mixed egg

Dip in the bread crumbs

When oil reaches 325 degrees—place Iberico pork slices in oil

Cook about 1 to $1\frac{1}{2}$ minutes on each side

Remove and drain on paper towel

Allow to rest for about a minute

continued on opposite side



Wagshal's Market
4845 Massachusetts Avenue, N.W.
Washington, D.C. 20016
202-363-0777
www.wagshals.com

Slice each piece into julliened slices

Serve with a dipping sauce such as a Shoga Yaki Sauce or lemon wedge.

Shoga Yaki Sauce

1 cup Mirin
1 cup Soy Sauce
1 cup Saki

In saucepan heat the mirin and sake and bring to a boil.

Allow to cool completely

Add Soy sauce

Chill

When ready to serve add 2 tbl grated Ginger —mix thoroughly and serve.



Wagshal's Market
4845 Massachusetts Avenue, N.W.
Washington, D.C. 20016
202-363-0777
www.wagshals.com