



[home](#)

[travel](#)

[research](#)

[software](#)

[guides](#)

[illustration](#)

[comics](#)

[sketches](#)

[animation](#)

[about](#)

[\(more\)](#)

[Recipes](#) / [Pretty-good Cornflake Schnitzel](#)

Instructions

thin chicken breast pieces

1. wash before cutting-
2. cut into thin pieces-
3. put in large container-
4. wash-
5. mix in very slightly salted water-
6. let sit while working on crushing cornflakes-
7. after sitting done, mix once more, remove water-

crushed cornflakes

1. crush softly under a blanket in a plastic bag (the bag is bound to gain pinholes)-
2. later during the process use the bag to mix the cornflakes over the breasts-

marinade

1. put following ingredients on top of the pieces-
 1. ~3tsp paprika powder-
 2. ~1tsp kebab seasoning-
 3. ~2tsp ginger powder-
 4. red pepper flakes-
 5. salt-
2. mix thoroughly-
3. lightly sprinkled garlic powder over top-
4. 3 lemon drops per cut piece-
5. let rest-
6. while marinading: prepare everything in order for the frying process below-

eggwash

1. mix egg or two -
2. add 1.5tsp of oregano-
3. add a bit of paprika powder for color-
4. red pepper flakes-
5. mix again-

frying process

heatup oil on the frying pan, preferably close to deepfrying temperature

layout and apply in following order

1. all-purpose flour
2. eggwash
3. cornflake bag
4. frying pan

Ondrej Špánik © 2022-2025

[Tags](#) [Archive](#) [RSS feed](#) [Instagram](#) [GitHub](#) [Email](#) [QR Code](#)

Made with [Montaigne](#) and by [anton](#) 