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## Recipes / Questionable Cornflake Schnitzel

### Instructions

#### 1 Pepper oil infusion

1. Sunflower oil -> frying pan -> reasonably hot
2. Squeeze a bit of onion through garlic grinder -> frying pan
3. Add spicy red pepper dust (not sweet pepper dust)
4. Fry for a while
5. Filter through paper towel if you manage to burn it like i did :<

#### 2 Marinade prep

1. Squeeze a one garlic clove (two is too much i tried it last time lol) through garlic grinder
2. Squeeze a bit of ginger (without skin) through the same grinder
3. Mix all with pepper oil infusion
4. Add a bit of spicy red pepper dust and sweet red pepper dust
5. Add seasoning and salt
6. Add a bit of melted butter (~50g?)
7. Add sweet chilli sauce (the most important thing that makes it good)

#### 3 Marinade process

1. Cut chicken breasts into reasonable slices, remove all the chewy stuff
2. wash them in cold water
3. mix with the marinade
4. let rest for 5min then put to fridge for 30min+
5. after fridge the marinade will be solidified because of the butter, quickly heat it over boiling water, CAREFULLY mix not to cook the meat

#### 4 KFC Shnitzel process

1. Crush corn flakes (in a plastic bag)
2. Mix crushed corn flakes with bread crumbs
3. Whip one egg in a separate bowl
4. Shnitzel:
  1. Put one chicken breast first in all-purpose flour
  2. Make sure flour properly covers it, shake off excess
  3. Then in egg mixture (forks and bowl movement can help spread the egg)
  4. Then into the crushed corn flake mix (pressing the cornflakes down onto the breast can help accumulate them)
5. Fry, occasionally flip
6. Done

#### 5 Recommended serving

*Rested chicken shnitzels straight from fridge with fresh lettuce, cucumber slices, onion, tomatoes  
and some burger hellmans mayonaise mix in a toasted burger bun*

Ondrej Špánik © 2022-2025

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