



CRISPY CAESAR SALAD

Ingredients

Crispy pheasant:

- 2 pheasant breasts
- 2 romaine salad, roughly sliced
- 30 g parmesan, freshly grated
- 25 g butter
- 1 tbsp olive oil
- 90 g panko breadcrumbs
- 60 g wheat flour
- 1 egg, beaten
- Salt and freshly ground pepper

Caesar salad dressing

- 90 g mayonnaise
- 30 g parmesan, freshly grated
- 1 garlic, pressed
- Salt and freshly ground pepper
- A squeeze of fresh lemon juice

 30 min.

Method

Place panko breadcrumbs into a shallow bowl. Crack the egg into another bowl and whisk with a fork. Next, place plain flour into a third shallow bowl with salt and pepper and mix together.

Cover the pheasant breast first in wheat flour. Next, dip the meat in egg and cover with the panko breadcrumbs.

Fry the pheasant breast in olive oil and butter in a frying pan. Cooking time is about 2 min on each side and let it rest for 5 min before slicing.

Now, mix all ingredients for dressing. In a bowl mix salad and dressing together and transfer to two plates. Slice the crispy pheasant, place on top of the salad. Add fresh grated parmesan on top and croutons if you like.

Happy hunting & happy cooking.