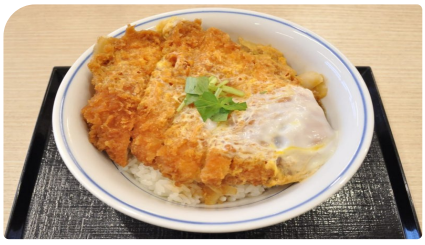
Main dishes / Japan

Katsudon



A breaded pork cutlet finished in sweet-salt broth with egg and slid onto rice.

Time 40 min **Servings** 2

What you'll need.

- [ ] 2 piece Pork loin — 150 g each, beaten flat
- [ ] 1 piece Egg for coating
- [ ] 1 piece Onion — thinly sliced
- [ ] 3 tbsp Soy sauce
- [ ] 1 tbsp Sugar
- [ ] 400 g Cooked rice
- [ ] 40 g Plain flour
- [ ] 80 g Panko breadcrumbs
- [ ] 200 ml Dashi
- [ ] 3 tbsp Mirin
- [ ] 3 piece Eggs for the broth
- [ ] 500 ml Oil for frying

Let's make it.

01 Nick the fat rim of each cutlet in a few places so they do not curl, season them and coat in flour, then egg, then panko.

02 Deep-fry at 170 °C for three minutes a side until golden. Drain on a rack rather than paper, so the underside stays crisp.

03 Cut the cutlets into strips a centimetre and a half wide without moving them apart — the shape matters when you serve.

04 In a small pan bring the dashi, soy, mirin and sugar to the boil, add the onion and cook for three minutes until soft.

05 Slide the cutlet into the broth, pour two thirds of the loosely beaten egg around it and cover for a minute. Add the rest, cover for twenty seconds more and take it off — the top layer of egg should stay loose.

06 Slide everything in the pan onto the rice in one movement, sauce and all.

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