Main dishes / Uruguay

Milanesa a la napolitana

A breaded cutlet under tomato sauce, ham and melted cheese.

Time 55 min **Servings** 4

What you'll need.

- ☐ 700 g Beef — thin cuts for pounding
- ☐ 250 g Breadcrumbs
- ☐ 30 g Parsley
- ☐ 200 g Ham
- ☐ 1 tsp Oregano
- ☐ Salt and pepper — to taste
- ☐ 3 piece Eggs
- ☐ 4 clove Garlic
- ☐ 300 ml Tomato sauce
- ☐ 250 g Mozzarella
- ☐ 250 ml Oil for frying

Let's make it.

01 Pound the meat to five millimetres and season it.

02 Beat the eggs with crushed garlic and chopped parsley; that garlic in the egg wash is the Uruguayan touch.

03 Dip the pieces in the egg, then press them firmly into the breadcrumbs.

04 Let the coating set for fifteen minutes in the fridge.

05 Fry in hot oil three minutes a side, to a golden crust, and drain on a rack.

06 Lay the milanesas on a tray, spoon on the tomato sauce, cover with ham and cheese and dust with oregano.

07 Grill for four minutes, until the cheese melts and colours.

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