



Karađorđeva šnicla (Karadjordje's steak)

SERVINGS 4 | PREPARATION 15 MIN | COOKING 5–10 MIN

INGREDIENTS

454 g (1 lb) boneless pork or veal steaks
 125 ml (½ cup) *kaymak* or cream cheese
 Sliced cheese
 Sliced ham
 2 eggs, beaten
 Flour
 Fine bread crumbs
 Salt and pepper
 Frying oil

PREPARATION

1. Pound the pork steaks until they are thin and soft. Season with salt and pepper.
2. Place a slice of ham and a slice of cheese on each steak. Add a little *kaymak*, or cream cheese, on top.
3. Wrap the meat into little rolls and secure each piece with a toothpick.
4. Coat the steaks in flour, dip them into beaten eggs and roll them in the bread crumbs.
5. Fry the rolls in hot oil until golden yellow.
6. Serve hot with fried or mashed potatoes, tartar sauce and salad of your choice.



"Karađorđe's Schnitzel (Serbian: Карађорђева шницла / Karađorđeva šnicla) is a breaded cutlet dish named after a 19th century Serbian prince. It is a rolled veal or pork steak stuffed with *kajmak* (clotted cream), breaded and fried. It is served with roasted potatoes and tartar sauce. The dish is a modern creation, invented by chef Mića Stojanović in 1959 when he needed to prepare Chicken Kiev. He began by using veal instead of chicken. However, not fully satisfied with the result, he poured tartar sauce over it and decorated it with a slice of lemon and pieces of tomato. The end result resembled the medal of the Order of the Star of Karađorđe, and thus the dish was named."



His Excellency Mihailo Papazoglu
 Ambassador

"I don't care that they stole my idea... I care that they don't have any of their own."

– Nikola Tesla (Serbian scientist)