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.

“I don’t care that they stole my idea… I care that they don’t have any of their own.”
— Nikola Tesla (Serbian scientist)