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## *Fossil Farms New Jersey Raised Berkshire Pork Tenderloin Milanese*

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#### **Ingredients**

- 1 pc [Fossil Farms Berkshire Pork tenderloin](#)
- 3 cups panko breadcrumbs
- 1 cup parmesan, grated
- 3 whole eggs
- ¼ cup milk
- 2 cups flour
- 2 tbsp. kosher salt
- 2 tbsp. fresh black pepper
- Vegetable oil as needed
- 1 lemon, sliced

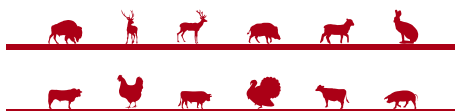
Open the pack of Pork tenderloin and slice lengthwise into 4 even pieces. Place a piece of plastic wrap over each piece and using a meat mallet gently pound each fillet so it has increased in size by about 1.5 times.

Put together your breading procedure. Using 3 individual containers, make the flour mixture with flour, salt and pepper. In the next container, add the eggs and milk and whisk until well beaten. In the last container, add the breadcrumbs and cheese and mix well.

Begin the breading process by dredging the pork into the flour, then egg wash, and finally the panko, coating well. Repeat until all pork is well breaded.

Preheat the oil in a pan to about 400 degrees or until just below smoking.

Sauté breaded pork piece by piece until golden brown, careful not to overcrowd the pan or burn. Cook to medium rare, and serve with sliced lemon. Pairs well with your favorite grains, vegetables or salad.



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