



HAM CUTLETS STUFFED WITH MOZZARELLA

INGREDIENTS:

500 g of Sokolów Feast pork ham
Salt and pepper to taste
1 egg
1 mozzarella ball
Flour for coating
Frying oil
Basil for decoration

Sauce:

5 tablespoons red pesto
5 tablespoons olive oil
2 tablespoons wine vinegar
Salt, pepper

PREPARATION:

1. Grind pork in a meat grinder, season with salt and pepper and knead with egg. Cut cheese into cubes. Pick a portion of meat, flatten on a palm of hand, place cheese and close, forming a flat chop. Repeat until all ingredients are used up.
2. Coat chops with flour and fry until brown in a little bit of oil. Then place in a casserole dish and place in an oven preheated to 170°C for 10 minutes. During this time, prepare the sauce by mixing all ingredients. Decorate chops with basil leaves and serve with sauce. Can be served with bread, pasta or potatoes.