



Fish Schnitzel Cheese Sauce with Lamb Lettuce Salad



Ingredients

Dori fish	400 gr	Knorr Cheese Sauce	115 gr
Knorr Chicken Powder	1 tbsp	Water	500 ml
Black pepper powder	1/4 tsp	Lamb Lettuce	50 gr
Flour	150 gr	Tomato, julienne	50 gr
Eggs	2 pcs	Red Onion, slice	25 gr
Bread crumb	150 gr		

Cooking Methods

Cooking the Fish

1. Cut the dori fish wide thick, then season with Knorr Chicken Powder, black pepper. Stir evenly.
2. Do the baking process, put the fish into the flour, eggs then to the bread crumb. Fry until brownish. Set aside.

Servings

1. Mix Knorr Cheese Sauce with boiled water until boiling and thickening. Set aside.
2. Serve with Sauce Cheese as underliner, fried fish and lettuce, tomatoes, red onion.
3. Serve.