

Olive Oil-Poached Veal with Lobster Schnitzel

Yield: 4 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-fried-tenderloin-recipe>

Ingredients:

- 1 quart extra-virgin olive oil Chilean
- 1 bunch fresh thyme
- salt
- pepper
- 1 cup panko breadcrumbs
- 1 cup flour
- 2 eggs beaten
- 1/2 cup extra virgin olive oil preferably also Chilean
- 3 tablespoons white wine
- 10 peppercorns crushed
- 2 tablespoons shallots finely chopped
- 1 tablespoon tarragon
- 1 tablespoon tomato paste
- 1 tablespoon water
- 3 egg yolks beaten
- 1 cup unsalted butter
- salt
- pepper
- 1 tenderloin veal, trimmed of any fat
- 1 lobster tail poached
- 3 tablespoons white vinegar