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Cordon bleu (dish)

A cordon bleu or schnitzel cordon bleu is a dish of meat wrapped around cheese (or with cheese filling), then breaded and pan-fried or deep-fried. Veal or pork cordon bleu is made of veal or pork pounded thin and wrapped around a slice of ham and a slice of cheese, breaded, and then pan fried or baked. For chicken cordon bleu chicken breast is used instead of veal.

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