

Cheese-Baked Turkey Schnitzel with French Fries

Description

Juicy turkey schnitzels topped with mushrooms, creamy pesto crème fraîche and flavorful melted cheese. Served with crispy oven-baked French fries.

Ingredients

4 Stück thin turkey schnitzels, about 180 grams each
800 Gramm frozen French fries
400 Gramm mushrooms, fresh or frozen
2 Esslöffel pesto alla Genovese
4 Esslöffel crème fraîche
160 Gramm grated mountain cheese or Gouda
2 Esslöffel butter
1 Teelöffel hot paprika powder
1 Teelöffel sweet paprika powder for the fries
1 Esslöffel vegetable oil for the fries, optional
1 Prise salt
1 Prise black pepper
0.5 Bund flat-leaf parsley, optional

Method

1. Measure all ingredients and prepare a baking tray and a sufficiently large baking dish.
2. Preheat the oven to 200°C fan-assisted.
3. Line the baking tray with baking paper.
4. Spread the frozen French fries over the baking tray in as even a layer as possible.
5. Toss the fries with one tablespoon of vegetable oil if desired for stronger browning.
6. Season the fries with sweet paprika. Add salt only after baking.
7. Place the baking tray on the upper or lower rack of the preheated oven.
8. Bake the fries on their own for an initial ten minutes.
9. Meanwhile, grease the baking dish with a small amount of the butter.
10. Pat the turkey schnitzels thoroughly dry with paper towels.
11. Gently flatten any very thick schnitzels between two sheets of plastic wrap.
12. Season both sides of the turkey schnitzels with salt, black pepper and hot paprika.
13. Arrange the seasoned turkey schnitzels side by side in the prepared baking dish.
14. Clean fresh mushrooms with a brush or kitchen towel. Frozen mushrooms can be used directly.
15. Cut the mushrooms into thin slices if they are not already sliced.
16. Distribute the mushrooms evenly over the turkey schnitzels.
17. Season frozen mushrooms with a small pinch of salt.
18. Place the pesto and crème fraîche in a small bowl.
19. Add about three quarters of the grated cheese to the pesto crème fraîche.
20. Stir the ingredients into a smooth, thick and creamy mixture.
21. Spread the cheese mixture over the mushrooms and turkey schnitzels.
22. Gently smooth the mixture so that each schnitzel is covered as evenly as possible.
23. Sprinkle the remaining grated cheese evenly over the top.
24. Distribute the remaining butter in small pieces over the cheese.

25. After the first ten minutes, carefully pull the tray of fries out of the oven.
26. Turn the fries thoroughly or shake the baking tray firmly.
27. Return the tray of fries to the oven.
28. Place the baking dish with the turkey schnitzels on the free middle rack.
29. Bake the turkey schnitzels for approximately 15 minutes, until the cheese is melted and golden brown.
30. Continue baking the fries and turn them once more if needed.
31. Check that the turkey schnitzels are completely cooked through. Any juices should run clear.
32. If the cheese is still too pale, place the baking dish under the oven grill for one to two minutes.
33. Remove the baking dish from the oven and allow the schnitzels to rest for about three minutes.
34. Remove the crispy fries from the oven and season them with salt to taste.
35. If using parsley, wash it, shake it dry and chop it finely.
36. Arrange one cheese-baked turkey schnitzel on each plate.
37. Serve the fries alongside and optionally sprinkle the dish with chopped parsley.
38. Serve the cheese-baked turkey schnitzel with fries immediately while hot.