

Egg Katsu Sando



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★★★★

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The premise is simple, but the execution is divine. SBS Food editor and creative home cook extraordinaire, [Camellia Ling Aebischer](#), takes us on a journey to Japan with this Egg Katsu Sando.





To start, she deep fries eggs crusted in crunchy panko, then layers the sandwich with shredded cabbage, and a nice hit of Kewpie mayo and tonkatsu sauce. It's a simple, cheap, 20-minute recipe that packs more flavour than you would expect. See how it's made below.





Ingredients

- 6 eggs
- ¼ cup water
- 2 tsp cornflour
- ½ tsp salt
- ½ cup cornflour, to dredge
- 1 egg, beaten, to dredge
- 1 cup panko bread crumbs, to dredge
- 4 tsp neutral oil
- 8 sliced soft white bread
- 4 Tbsp tonkatsu sauce, to serve
- 4 Tbsp Kewpie mayo, to serve
- 1 cup finely shredded cabbage, to serve

Method

1. Prepare a large steamer and bring to a boil.
2. In a medium bowl add eggs and salt. Dissolve cornflour in water and mix through egg.
3. Pour the egg mix into a small square 20 x 20 cm brownie pan, then steam on medium-low heat for 10 minutes or until the egg is cooked through and firm to touch in the middle.
4. Remove from the steamer and set aside to cool for 10 minutes.
5. Slice into four squares, then dredge each square first in cornflour, then beaten egg, then panko breadcrumbs.

6. Drizzle or spray about 1 tsp of oil on each egg katsu, I find spraying the oil on works best. You could leave out the oil but your crumb coating will be very dry. You could also deep-fry these for a few minutes until golden at 180C if you like.
7. Airfry the egg katsu for 5 minutes at 200C, until golden and crisp on the outside.
8. Arrange four slices of bread, spread one side with tonkatsu sauce, lay down about ¼ cup of shredded cabbage, then the egg katsu. Top with kewpie mayo and your final slice of bread.
9. To serve, cut the crusts off and slice in half.