

Recipe „Wiener Schnitzel“ a typical austrian main course



Ingredients for 4 portions:

8 pieces Veal cutlets (90g each)

4 pieces Eggs

200 g Bread crumbs (very fine)

100 g Flour (fine)

300 ml Butter

100 g Vegetable oil (or peanut oil)

Salt

Lemon slices (and fried parsley for garnish)

How to prepare:

Tenderize the veal to about 2–4mm, and salt on both sides. On a flat plate, stir the eggs briefly with a fork. (The egg becomes too thin if you beat it too much). Lightly coat the cutlets in flour then dip into the egg, and finally, coat in breadcrumbs. Heat the butter and oil in a large pan (allow the fat to get very hot) and fry the schnitzels until golden brown on both sides. Make sure to toss the pan regularly

so that the schnitzels are surrounded by oil and the crumbing becomes 'fluffy'. Remove, and drain on kitchen paper. Fry the parsley in the remaining oil and drain. Place the schnitzels on a warmed plate and serve garnished with parsley and slices of lemon.

Make sure to use high-quality, very fine breadcrumbs. Genuine Wiener schnitzels need to be fried in a frying pan, not in a deep fryer. Also, the use of butter is essential to give the schnitzels a typical 'nutty' taste.

Enjoy your meal! Guten Appetit!