

wiener schnitzel



Thin slices of turkey meat are also suited to become schnitzels.

wiener schnitzel

min
5
10
15
20
25
30
35
40
45
50
55
60

2-3 small and very thin veal cutlets per person
1 kg of bread crumbs
12 eggs
1/2 kg flour
2 packages of butter oil

salt + pepper
1 kg of potatoes
olive oil and 100 g butter
4 lemons
kitchen roll
ingredients for a green salad



1. Cook the **potatoes** for only 5 minutes.



2. Dab the **veal cutlets**. If the slices are too thick use a meat tenderizer to thin them. Prepare three bowls for the breading: pour the **flour** in the first, mix the **eggs** with some **salt and pepper** in the second and pour the **bread crumbs** into the third bowl.



3. Powder every veal cutlet with the flour, then dip it into the egg sauce and then toss it into the bread crumbs. Check whether the meat is completely covered with the breading.



4. Peel the **potatoes** and cut them into thick slices. Heat the **olive oil** mixed with **butter** in a large pan, roast the potato slices carefully from both sides.



5. Heat the **butter oil** in a large pan. Pan fry the schnitzel at a medium temperature from both sides. Before serving dab them carefully with kitchen roll paper to reduce the oil and maintain the crispness.



6. Quickly serve the schnitzel and the potatoes with slices of lemons. A fresh green salad fits perfectly here.