

Wiener Schnitzel



Makes 4 Servings

Kurt Gutenbrunner, the New York City chef and author of *Neue Cuisine: The Elegant Tastes of Vienna*, gave us his recipe for perfectly crisp, golden veal cutlets.

ingredients

- 1 cup all-purpose flour
 - 3 teaspoons kosher salt, divided, plus more for seasoning
 - 2 large eggs
 - 2 tablespoons heavy cream
 - 2 cups fine plain dried breadcrumbs
 - 1/2 pound veal scaloppine or eye round, cut across the grain into 4 equal pieces
 - Freshly ground black pepper
 - 2 cups vegetable oil
 - 3 tablespoons unsalted butter
 - 1 lemon, cut into 4 wedges
 - Curly parsley or lettuce
- Special equipment:**A deep-fry thermometer

preparation

Line a large baking sheet with a double layer of paper towels. Whisk flour and 1 teaspoon salt in a wide shallow bowl. Lightly whisk eggs and cream in another wide shallow bowl until the yolks and whites are just streaky. Mix breadcrumbs and 2 teaspoons salt in a third wide shallow bowl. Pound veal slices between sheets of plastic wrap to 1/8"–1/16" thickness, being careful not to tear. Season lightly with salt and pepper.

Prop a deep-fry thermometer in a large deep skillet; pour in oil so that bulb is submerged. Heat oil over medium heat to 350°F. Add butter to skillet and adjust heat to maintain 350°F.

Dredge 2 veal slices in flour mixture; shake off excess. Dip in egg. Turn to coat; shake off excess. Dredge in breadcrumbs, pressing to adhere; shake off excess. Transfer slices to skillet. Using a large spoon, carefully baste the top of the veal with the hot oil. Cook until breading puffs and starts to brown, about 1 minute. Turn and cook until browned, about 1 minute longer. Transfer to paper towel-lined sheet. Repeat with remaining veal slices.

Divide veal among plates. Garnish with lemon wedges and parsley or lettuce.

Wiener Schnitzel

Recipe courtesy of Paula Deen



Wiener Schnitzel
Total Time: 15 min
Prep: 10 min
Cook: 5 min
Yield: 4 servings

Ingredients

4 veal cutlets (about 4 ounces each), pounded very thin, scallopini style

Salt

Freshly ground black pepper

1 cup all-purpose flour

2 eggs, beaten

2 tablespoons water

2 cups plain, dry bread crumbs

Vegetable oil, for frying

Lemon wedges, for service

Directions

Pat the veal cutlets dry with paper towels. Season them with salt and pepper. Set up a standard breading procedure in 3 shallow bowls or pie plates. Put flour in 1, eggs and water in another, and bread crumbs in the last. Beat the eggs and water together. Dredge each of the veal cutlets first in flour, then egg wash and then the bread crumbs. Transfer the coated cutlets to a platter.

Heat a large straight sided skillet, filled half way up with vegetable oil, over medium-high heat. Carefully, transfer the coated cutlets into the hot oil to fry. Since they are so thin, the veal will cook very quickly, about 2 minutes per side. Drain the cutlets on a paper towel lined plate. Serve with lemon wedges.