



Ingredients 4 Portions

♦ = Kotányi Produkte

- 4 Veal schnitzels, 100 g each
- 1 packet ♦ Crispy breading mix, classic
- Oil, for frying
- Lemon wedges, for serving

Wiener Schnitzel

🕒 20–25 Min ♡ ♡ ♡

Preparation

- 1 If needed, trim the veal of any sinew or fat, place it on a board, and gently pound with a meat mallet.
- 2 Pour 500 ml of cold water into one bowl and the Kotányi coating mix into another. Briefly dip each schnitzel into the water, then immediately coat it in the Kotányi mix.
- 3 Heat oil in a pan to 175°C and fry the meat for about 3–4 minutes on each side, or until golden brown. Place the schnitzels on a plate lined with paper towels to drain any excess oil.
- 4 Serve the Wiener Schnitzel with a wedge of lemon and a side salad of your choice.

