

Wiener Schnitzel with Cucumber Salad

20–30 Min

Ingredients 4 Portions

= Kotányi Produkte

For 4 schnitzels

600 g	Leg of veal
1	Egg
100 g	Flour
150 g	Breadcrumbs
2 tbsp.	Water or milk
200 ml	Oil
1 pinch	Archive: Table Salt

For the cucumber salad

1 kg	Cucumber
1 pinch	Sugar
4 tbsp.	Oil
3 tbsp.	Wine vinegar
1 pinch	Archive: Table Salt
1 pinch	Pepper White, Ground
1 tbsp.	Dill Fronds, Chopped

Preparation

1. From the deboned leg of veal — preferably the fricandeau — cut rectangular cutlets, around the thickness of a pencil, that contain two connected pieces.
2. Pound the meat until it is 3 to 4 mm thick, then score the fine edges of the skin in several places so that the meat does not curl up during cooking.
3. Lightly season the Schnitzel with salt on both sides, then dip in wheat flour on both sides.
4. Meanwhile, on a plate, briefly beat together one whole egg, half an eggshell of water or milk and 1½ teaspoons of oil with a fork.
5. Dip the floured Schnitzel in the egg mixture one after the other, allow the excess to drip off, then immediately coat in light breadcrumbs on all sides. Press down gently on the crumb coating to ensure there are no loose crumbs.
6. Meanwhile, in a suitable baking tray, heat some pork fat — at least the thickness of a thumb — until the tip of a fork dipped in water causes it to hiss vigorously.
7. Fry the breaded cutlets in the hot fat, taking care not to overcrowd the pan — they should have enough room to "swim" in the fat. Fry for 1½ to 2 minutes, just long enough that the underside appears nicely cooked to a golden-brown color. Then turn the Schnitzel over and cook for the same amount of time, until golden brown.
8. Once removed from the fat, the Wiener Schnitzel is served dry and garnished only with a sprig of green parsley and a slice of lemon, which is squeezed over the schnitzel immediately before eating.
9. Serve with a green salad or with our cucumber salad: For four portions, peel one kilogram of firm, fresh cucumbers and finely slice using a mandolin.
10. Combine the sliced cucumbers with a little sugar, mild wine vinegar, salt and a pinch of ground white pepper to taste. Arrange the salad in a bowl, drizzle each serving with a tablespoon or so of oil and sprinkle with dill fronds.