

**Austrian Cooking Class Recipe List: Spring 2009**  
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**Schnitzel**



*Ingredients*

Veal, pork, or chicken fillets	Cooking oil
Breadcrumbs	Milk
Eggs	Salt
Flour	

*Directions*

1. Tenderize the fillets with a tenderizing mallet. Pork and veal fillets should be very thin (quarter to half an inch thick). Chicken fillets should be a little thicker (half an inch at least) in order to keep the meat from breaking apart. Lightly salt each fillet.
2. Place breadcrumbs and flour each into its own bowl.
3. Break the eggs into a bowl, add a bit of milk (water can also be substituted) and mix well until everything has the same consistency.
4. Dip the fillet first into the flour, then the eggs, then into the bread crumbs. Make sure that in each case, the fillet is covered completely.
5. Place the battered fillet into a pan that has enough oil in it so that the fillet can float. (About 1 to 1.5 inches should work.) Make sure the oil is hot before placing the fillet into it. Take care not to use too high of a temperature. Around 50-60% of the highest temperature should be enough. Any higher, and the Schnitzel will burn on the outside before it is done on the inside.
6. Let the Schnitzel cook until the batter is a light brown color. Turn it occasionally. Do not let it get too dark or else the meat will become tough and dry, and the batter will be brittle and break off.

*Tips*

Make sure to use pork fillets that are lean in the center but have a little fat around the edges. Cut off some but not all of the fat to keep the meat from getting too dry. To keep the pork fillets from warping during cooking, cut about half an inch into each fillet at one place around the edge. Basic US stores do not carry the correct Schnitzel pork cuts, but pork chops usually work the best. Remember to remove the bones first.

By leaving out the breadcrumbs in the process, you can make something called a “Parisian Schnitzel”. The important thing here is that the Schnitzel is placed into the preheated oil right away to keep the egg from running back off of the Schnitzel. Some people even add some additional egg to the Schnitzel once it is in the pan.

Although Austrians frown upon this, Germans pour gravy over their Schnitzel, something you may want to try.

Eat the Schnitzel together with the potato salad in the same bite. The two complement each other well.

Other side dishes to consider are French fries or rice (optionally with peas).



## Austrian potato salad



### *Ingredients*

Potatoes	Salt
Onions (diced)	Pepper
Parsley or chives (minced)	Sugar
Vinegar	Water
Oil (take your pick)	

### *Directions*

1. Boil the potatoes with the skin on. Stab them periodically with a fork to test for softness. Once they are soft enough, drain the hot water and pour cold water over the potatoes. Let them cool. (Letting them cool is very important.)
2. Once the potatoes have cooled off, peel them.
3. Cut the potatoes into slices. You can also cut them smaller if you wish.
4. Place the sliced potatoes in a bowl. Add salt, pepper, and onions to your liking. Don't use too much at first. You can always add more.
5. Add a pinch of sugar (it actually helps to bring out the flavor of the saltier ingredients), some vinegar and oil.
6. Add some water to dilute the taste of the vinegar. Using only vinegar will overpower the rest of the ingredients.
7. Mix everything together and taste. The key to making this salad is to adjust the ingredients until you are satisfied.
8. Garnish the salad with either minced chives or parsley. You can do this in the bowl or prepare a separate plate at each place setting and then garnish. It adds a bit to the flavor, and the green of the garnish adds contrast to the yellow of the potatoes.

### *Tips*

The type of potato will dictate the consistency of the salad. Using potatoes like Fingerlinge or Golden Yukon will keep the salad from becoming somewhat mushy. However, some people prefer the salad that way, so feel free to experiment with different types of potatoes.