

Wiener Schnitzel

Figlmüller

Serves 4 | 45 minutes

4 veal schnitzels, each 100 g
100 g flour, coarse-grained
2 eggs
140 g breadcrumbs
500 g clarified butter
Salt
1 lemon

1. Place the schnitzels between two layers of cling film and, using a medium-sized pan, gently pound them flat to 3–4 mm thick. Prepare three plates with flour, beaten egg and breadcrumbs.
2. Season the schnitzels with salt, turn them in the flour, dip them in the egg and then roll them in the breadcrumbs.
3. Heat clarified butter in a large, deep pan to 170°C and fry the schnitzels until they are golden yellow and floating. Keep shaking the pan so that the fat sloshes over the top of the schnitzel. This method is called souffléing.
4. Do not pierce with a fork when turning, as this will cause the breadcrumb coating to blister. It is best to use tongs.
5. Carefully remove the schnitzels from the hot fat, place on kitchen paper to drain and serve with lemon and potato salad.

