



Wiener Schnitzel (Veal Schnitzel)

Recipe provided by Neue Galerie New York and Café Sabarsky

From *Neue Cuisine: The Elegant Tastes of Vienna*

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This dish goes back to my childhood, when it was a typical Sunday lunch entrée. Now, at my family of restaurants in New York, it is hands-down the most popular item on the menu. My version is crisp, light, and tender, and the veal is gently pounded until it practically covers the plate. Served with lingonberry preserves, lemon slices, and fried parsley, this is an indisputable classic.

Ingredients:

4 veal top round cutlets (about 6 ounces each), pounded 1/8-inch thick	2 cups canola oil
Salt and fresh ground white pepper	1/2 cup flat-leaf parsley leaves, coarsely chopped
1 cup all-purpose flour	3 tablespoons unsalted butter
2 cups fine dry bread crumbs	1 lemon, cut into slices, seeds removed
2 large eggs	1/4 cup lingonberry or cranberry preserves
2 tablespoons heavy cream	

Preparation:

Season the veal cutlets with salt and pepper. In two separate baking pans, spread the flour and bread crumbs. In a third baking pan, using a fork, lightly beat the eggs with the cream. Line a large baking sheet with paper towels.

In a large skillet, the deeper the better, heat the oil until quite hot. Put the parsley into a strainer, dip it into the oil, and fry for 10 seconds. Remove the strainer, draining well, and transfer the parsley to a small plate.

Dredge 1 cutlet in the flour, patting off the excess. Dip into the egg mixtures, letting the excess drip back into the pan. Coat lightly with the bread crumbs. Do not press the crumbs onto the veal.

Add the butter to the skillet. Add the cutlet to the skillet and fry over high heat, gently moving the skillet in a circular motion, to cover the cutlet with fat, until the breading looks bubbly and starting to brown, about 1 minute. Turn and cook for another minute, swirling the skillet. Using a slotted spatula, transfer the schnitzel to the baking sheet. Repeat with the remaining cutlets, adjusting the heat as necessary so the coating cooks gradually and evenly, without burning.

Transfer the schnitzel to a warmed platter or plates. Top each with a lemon slice and some fried parsley. Serve with preserves.

4 servings



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