



Wiener Schnitzel Hamburg Style

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Serves 4

Ingredients:

4 Veal Cutlets pounded to ¼ inch thick
4 Eggs plus 4 Egg Whites
3 Garlic Cloves peeled and smashed.
Lemon wedges for serving
Salt and Pepper
Flour for dredging
Vegetable Oil (about ½ inch in skillet)

For Breading:

2 cups Panko Bread Crumbs
2 tsp Garlic Powder
¾ tsp Salt
1 ½ tsp Paprika

Directions:

Preheat oven to 200 degrees. Place baking sheet with baking rack on top in the oven. Combine ingredients for breading in a food processor then set aside. Lightly salt and pepper the veal. Whisk together 4 egg whites reserving the egg yolks for another use. Heat vegetable oil in skillet. Dredge the veal in flour, then egg whites and then in the panko mixture. Once oil is hot (350 degrees) place the garlic cloves in the oil and fry until light brown to infuse the oil. Remove garlic and discard. Fry veal in batches about 2 - 3 minutes per side or until golden brown. Remove to paper towel lined plate to absorb excess oil and then place on baking rack in oven to keep warm until ready to serve. Prepare 4 sunny side eggs. Place one top of each piece of wiener schnitzel and serve with lemon wedges.

