

DENE

Wiener Schnitzel



Ingredients:

- 1 ½ pounds veal cutlets
- ½ cup all-purpose flour
- 2 large eggs
- 3 TBLs grated Parmesan cheese
- 2 TBLs milk
- 1 tsp minced parsley
- ½ tsp salt
- ¼ tsp pepper
- 1 pinch ground nutmeg
- 1 cup dry bread crumbs
- 6 TBLs butter
- 4 slices lemon

Method:

1. Place veal cutlets between 2 sheets of heavy plastic on a solid, level surface. Firmly pound cutlets with the smooth side of a meat mallet to a ¼-inch thickness. Dip cutlets in flour to coat; shake off excess.
2. Beat eggs, Parmesan cheese, milk, parsley, salt, pepper, and nutmeg together in a shallow bowl until combined. Place bread crumbs on a plate.
3. Dip each cutlet into the egg mixture, then press in breadcrumbs to coat. Place coated cutlets on a plate and refrigerate for 1 hour to overnight.
4. Melt butter in a large skillet over medium heat. Cook breaded cutlets in butter until browned, about 3 minutes per side. Transfer cutlets to a serving platter and pour pan juices over them. Garnish with lemon slices.