

Wiener Schnitzel



Ingredients:

2 pounds Veal
1 cup all-purpose Flour
4 eggs
1 tbsp Vegetable Oil
Salt and Pepper to taste
4 cups Bread Crumbs
1/8 cup Oil for frying

Directions:

1. Cut the veal into steaks, about as thick as your finger.
2. Dredge in flour.
3. In a shallow dish, beat the eggs with 1 tablespoon oil, salt and pepper.
4. Coat the veal with egg mixture, then with bread crumbs.
5. Heat 1/4 cup oil in a heavy skillet over medium heat. Fry veal until golden brown, about 5 minutes on each side.

Nutrition:

Yield: 8

Prep Time: 20 mins **Cooking Time:** 15 mins



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