

Wiener Schnitzel with Sour Cream Cucumber Salad & Dilled Baby New Potatoes

Serves 4:

Ingredient

1 1/2 pounds veal cutlet
1/2 cup all-purpose flour, preferably Wondra
2 eggs
1/4 cup milk
1 cup panko breadcrumbs
kosher salt and freshly ground black pepper

Sour Cream Cucumber Salad:

2 European or hothouse cucumbers, peeled and thinly sliced
1 small red onion, thinly sliced
1/2 cup sour cream
1/2 tablespoon Champagne vinegar
kosher salt and freshly ground black pepper

Dilled Baby New Potatoes:

2 pounds baby new potatoes
2 tablespoons good quality butter
2 tablespoons finely chopped fresh dill
Maldon or sea salt
freshly cracked black pepper

Preparation

Make the Sour Cream Cucumber Salad: thinly slice 2 peeled European cucumbers on a benriner. Salt cucumber slices and let them rest in a bowl for about 15 minutes.

Thinly slice a small red onion and soak in a bowl of ice water--this will help remove sharpness. Wrap cucumber slices in a dish towel and squeeze to extract moisture. Place them in a large bowl; drain onion slices, dry and add to cucumbers.

Mix together sour cream, Champagne vinegar, freshly ground pepper and a pinch of kosher salt. Toss cucumbers and onions with dressing and set aside until time to serve, so that flavors will meld.

Trim new potatoes by peeling a strip around the middle.

Boil in salted water for 20 minutes until tender; drain and set aside.

When almost ready to serve, melt 2 tablespoons good quality butter in large skillet.

Sauté potatoes, tossing often, for about 10 minutes, until golden.

Finish by mixing in chopped dill, Maldon or sea salt and freshly cracked black pepper.

Using a meat mallet, pound out veal, to ensure your cutlets will be thin and crispy.

Season the cutlets with salt and pepper.

Set up a dredging station: in a plate or shallow bowl, spread out flour.

In another pie plate or shallow bowl, whisk together 2 eggs with milk and salt and pepper.

In a third pie plate or dish, add panko breadcrumbs.

Heat 2 skillets, preferably cast iron, over medium flame with an inch of canola oil until shimmering.

Dredge veal first in flour, then egg mixture, and then panko crumbs.

Immediately place cutlets in hot oil and fry, turning once they become golden brown.

Be careful not to crowd pan with too many cutlets, or cutlets will steam rather than fry.

When both sides are golden (10 to 12 minutes cooking time), place on towel lined plate to drain.

Place thin slices of one large lemon in hot fat left in skillets to fry for 2 to 3 minutes.

Serve as garnish with cutlets.

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