

Pressure Fryer Favorites:

SCHNITZEL

Something different and great!

This classic Viennese dish is a favorite worldwide. Pressure frying makes it quicker and tastier.

Chef's Hint



Chicken, pork or veal, these pressure fried cutlets are versatile. Mix and match sauces and meats for endless variety.

Ingredients

- 1½ lb veal cutlets
- ½ cup all-purpose flour
- 2 eggs
- 1 tsp minced parsley
- ½ tsp salt
- ¼ tsp pepper
- 1 pinch ground nutmeg
- 2 Tbsp milk
- 1 cup Japanese bread crumbs
- 6 Tbsp butter
- Juice of 1 large lemon



Method

1. Place each veal cutlet between two pieces of plastic wrap and pound with flat side of meat mallet until about ¼ in (6 – 7 mm) thick.
2. Season flour with salt, pepper and nutmeg.
3. Stir eggs and milk in a medium bowl.
4. Following standard breading procedure, coat with flour, dip in egg wash and then bread crumb mixture.
5. Fry in pressure fryer at 325° F (163° C) for 5 minutes with pressure.
6. Melt butter in a large skillet over medium heat, brown and add parsley, fry 45 seconds, then add lemon juice over cutlets.

Prepare In

500/600 pressure fryer

