

# Cutting and Breading Schnitzel

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*Original Recipe from The Internet*  
**Servings: 4**

Before starting a Schnitzel recipe see general rules below.

**\*\*Preheat oven to 250 degrees F. to use as a holding oven. You can also place the plates in to get warm at this time.**

A schnitzel is literally a slice or cutlet from veal. Flattened fried chicken breasts, turkey breasts or pork cutlets. Known in Italy as Scaloppini and in France as Escalope, it is cut with the long grain or more exactly at a slight diagonal to it so that it will not fall apart when pounded. It is this pounding with a mallet that gives schnitzel its tenderness and delicacy.

## **General rules for preparing schnitzels:**

1. The breaded cutlets should be rested at room temperature for 15-30 min before frying.
2. The fat should be hot enough so that the breading does not fall off. (not real hot..this may take some practice...use chicken, turkey or pork as veal is expensive.
3. A schnitzel should be golden brown on both sides and thoroughly cooked in 6-8 minutes. It should only be turned once. Otherwise it is too thick.
4. Keep finished schnitzels in a low oven [250-275] while the others are frying. Never cover them or they will steam and the breading will get soggy.



This is a piece of Pork loin roast.

It is the same piece of meat that is used for pork chops. However this does not have the bones on it. Take the thin connective tissue off the top of the meat with a thin knife with a good point on it.



This is called a butterfly cut. You cut down almost all the way but not all the way. Then you cut another thin cut only all the way this time.

You then have a large very thin cutlet.



Here I cover the pork cutlet (schnitzel) with a plastic storage bag both underneath it as well as on top. The gallon size works perfect. Plastic wrap works well also but you have to be careful not to rip it when you pound it. Pound the cutlet to make it thin. If you don't have a meat mallet, you can use the back of a knife or the side of a plate. Wooden mallets are very inexpensive and worth the small investment



### Breading The Schnitzel

For breading I use,

Flour , beaten eggs and fresh or dried bread crumbs mixed with parsley

The first step is to dip the schnitzel in the flour and bread both sides



Next dip it in the egg mixture , then into the bread crumbs. and pat the breadcrumbs in well.

Sometimes if it doesn't stick well so I dip it again into the egg and then the bread crumbs. This is called double dipping.



This is what the schnitzel looks like before it is fried.

I like to lay them on a plate or pan for at least 10 minutes before I fry them.

They breading will get soggy after about an hour.

If I do them ahead I set them on a sheet pan and freeze them.