

For "Breaking Bread in Unity" this week, Chef Jen pairs up with Ashley to make some authentic German wiener schnitzel and Bavarian potato salad.

If you would like to be a co-host and cook a dish from your culture with Chef Jen, please let us know: <http://www.udel.edu/007499>

### \*\*Wiener Schnitzel\*\*

#### **INGREDIENTS (serves 4):**

4 large thin veal (150 g each)

Salt

Freshly ground pepper

4 Tbsp flour

2 eggs

150 g breadcrumbs

150 g clarified butter/ghee (alternative: extra virgin olive oil)

1. Tenderize the meat slices, lightly salt and pepper on both sides.
  2. Pour the flour into one plate, whisk the eggs and pour onto a second plate, sprinkle breadcrumbs on a third plate.
  3. First, press the meat slices into the flour on both sides, then shake gently to remove excess flour. Then, pull the meat through the egg and finally coat it with breadcrumbs. Do not press too hard onto the breading.
  4. Heat the butter or EVOO in a large pan. Add the schnitzel and fry for 2-3 min. on each side on medium-low. Lift out, de-grease briefly on a paper towel and serve hot.
- A classic way to serve is with lemon wedges to drizzle over schnitzel and potato salad.

### \*\*Potato Salad\*\*

#### **INGREDIENTS:**

2 lbs small potatoes that cook to a hard consistency

½ pint (1 cup) well-seasoned meat stock

1 medium sized onion, finely chopped

1 pinch freshly ground pepper

½ tsp salt

4-5 Tbsp white wine vinegar

4-6 Tbsp sunflower oil

#### **PREPARATION:**

1. Boil the potatoes in their jackets ~20 min. They should still be hard, but a knife can stick into them smoothly. Peel them while still hot and then allow them to cool down. Cut into fine slices and put into a bowl.
2. Remove any fat from the meat stock, heat and pour over the potato slices. The amount required depends on the potatoes, which should be "wet."
3. Add chopped onion and pepper. Take care not to add too much salt as the meat stock is already salty. Mix in the vinegar and leave the salad to soak for about 30 min.
4. Season to taste, then mix in the oil with two forks.

5. Alternatively, only mix 1 Tbsp oil with the prepared potato salad. Let it soak and then, before serving, pour on 2-3 Tbsp of melted butter (not browned), finally tossing the salad with two forks.

6. Serve at room temperature.