

Wiener schnitzel



Ingredients :

750 g veal or pork cutlets

100 g flour

150 g dried breadcrumbs

Frying oil or lard

1 lemon

2 eggs

salt and white pepper

VY_32_INOVACE_0_27

8 11-21:32

Steps:

- Pound schnitzels until they are 5mm thick, season it with salt and pepper
- Place the eggs in a bowl and beat them with a fork
- Put the flour in another medium bowl
- Put the breadcrumbs into another bowl
- Take a cutlet and dip it in the flour and coat both sides
- Dip the cutlet in the egg and coat both sides
- Place the cutlet into the breadcrumbs and coat both sides
- Heat cooking oil or lard in a large frying pan
- Fry them for about 4 minutes on each side until the crust is golden brown
- Serve it with slices of lemon

VY_32_INOVACE_0_27

8 11-21:40

Vocabulary:

pound - naklepat

beat - šlehat

mix - smíchat

breadcrumbs - strouhanka

dip - ponořit, namočit

coat - obalovat

both sides - obě strany

heat - rozehtát

fry - smažit

lard - sádlo

serve - podávat

VY_32_INOVACE_027

8 11-21:40

What do you need to make schnitzel?





veal or pork meat, salt, white pepper, flour, eggs, breadcrumbs, oil or lard, lemon

VY_32_INOVACE_0_27

8 11-22:01

Describe steps:



Pound schnitzels and season them with salt and pepper

VY_32_INOVACE_0_27

8 12-0:26



beat the eggs with a fork

VY_32_INOVACE_0_27

8 12-0:28



Take a cutlet and dip it in the flour and coat both sides



Dip the cutlet in the egg and coat both sides

VY_32_INOVACE_027

11 12-22:14



Place the cutlet into the breadcrumbs and coat both sides



Heat cooking oil or lard in a large frying pan

VY_32_INOVACE_027

11 12-22:22



Fry them for about 4 minutes on each side until the crust is golden brown



VY_32_INOVACE_0 27

8 12-0:30

rizek.htm

rizekanj.htm