

Wiener schnitzel

Crisply crumbed escalopes of veal make a simple, attractive meal. Serve with lemon for added flavour

MAIN MEAL Serves 4

Overall timing 25 minutes plus chilling time

Equipment 3 shallow bowls, large flat dish, large frying pan

Freezing Prepare and freeze raw. Wrap in polythene with foil separating slices. Exclude air, seal, label and freeze. Freezer life: 3 months. To use: leave to thaw and cook for 2–3 minutes on each side

INGREDIENTS

4×5oz	Slices of veal	4×150g
	Salt	
2 tbsp	Plain flour	2×15ml
1	Egg	1
2oz	Breadcrumbs	50g
1oz	Butter	25g
2oz	Pork dripping	50g
2	Lemons	2
	Sprigs of parsley	

METHOD

- 1 Rinse veal slices and dry well on kitchen paper. Mix salt and flour together in a bowl. Beat egg in another bowl. Place breadcrumbs in a third bowl.
- 2 Dip veal slices into flour, then into the egg and finally coat both sides with breadcrumbs. If possible, chill for 30 minutes on a large flat dish to help the egg and crumb layer adhere.
- 3 Heat butter and pork dripping in a large frying pan. Add slices two at a time and cook for 2–3 minutes on each side. Place on a warmed serving plate and garnish with lemon slices and parsley. Serve wedges of lemon separately.

Right: Wiener schnitzel – one of the best-known Viennese dishes. For more about Austrian cooking, see page 128



Special occasion bread tart

This is a speciality of Lorraine, that region of France, famous for savoury and sweet tarts. Really rich and fruity, this *tourte de pain* can be served hot for dessert, or cold for tea

cook's know-how

Fresh breadcrumbs need to be made from a loaf, but dried ones can be made from stale slices. Leave in an oven to dry, then grate or put slices in a blender.

Buttered crumbs or raspings are traditionally served with roasted game. Fry 4oz (125g) fresh crumbs in 3oz (75g) butter till crisp and golden. Use, too, sprinkled on egg, vegetable or fish dishes topped with a white sauce. Mix with chopped fresh herbs for even more flavour.

DESSERT OR TEA-TIME

Serves 8

INGREDIENTS

Overall timing 2 hours

Equipment Bowl, 9 inch (23cm) flan dish, saucepan

Freezing Open freeze the cold tart on a baking sheet. Wrap in foil when frozen. Freezer life: 2 months. To use: thaw, wrapped, for about 4 hours at room temperature

4oz	Raisins or sultanas	125g
4 tbsp	Brandy	4×15ml
1oz	Butter	25g
18fl oz	Milk	500ml
6oz	Stale bread	175g
3oz	Icing sugar	75g
$\frac{1}{4}$ teasp	Vanilla essence	1.25ml
1	Very small egg	1
1 tbsp	Cocoa powder	15ml
$\frac{1}{4}$ teasp	Grated lemon rind	1.25ml
3oz	Chopped pine nuts or almonds	75g
3oz	Candied peel	75g