



## WIENER SCHNITZEL WITH POTATO SALAD

### INGREDIENTS:

2 veal schnitzels (200 g each)  
2 eggs  
80 g wheat flour  
80 g breadcrumbs  
A couple tablespoons rapeseed oil  
50 g butter  
salt, pepper  
1 lemon

#### Potato salad:

100 g of boiled potatoes  
1 spring onion stalk  
100 g cucumbers fermented in brine  
1 teaspoon capers

#### Sauce:

3 anchovy fillets  
3 tablespoons mayonnaise  
coarsely ground pepper

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### PREPARATION:

1. For the salad: cut the ingredients, then mix them with capers, chopped spring onions and sauce from anchovies, mayonnaise and pepper.
2. Beat the meat with a mallet until thin, then sprinkle with salt and pepper. Coat the meat in flour, mixed egg and breadcrumbs. Fry until golden brown in hot oil with butter. Serve with lemon and potato salad.