

OLD VIENNA**Wiener Schnitzel**

4 SERVINGS Kurt Gutenbrunner, the New York City chef and author of *Neue Cuisine: The Elegant Tastes of Vienna*, gave us his recipe for perfectly crisp, golden veal cutlets, like the ones on page 106.

1 cup all-purpose flour
3 tsp. kosher salt, divided, plus more for seasoning
2 large eggs
2 Tbsp. heavy cream
2 cups fine plain dried breadcrumbs
 $\frac{1}{2}$ lb. veal scaloppine or eye round, cut across the grain into 4 equal pieces
Freshly ground black pepper
2 cups vegetable oil
3 Tbsp. unsalted butter
1 lemon, cut into 4 wedges
Curly parsley or lettuce

SPECIAL EQUIPMENT: A deep-fry thermometer

Line a large baking sheet with a double layer of paper towels. Whisk flour and 1 tsp. salt in a wide shallow bowl. Lightly whisk eggs and cream in another wide shallow bowl until the yolks and whites are just streaky. Mix breadcrumbs and 2 tsp. salt in a third wide shallow bowl. Pound veal slices between sheets of plastic wrap to $\frac{1}{8}$ "- $\frac{1}{4}$ " thickness, being careful not to tear. Season lightly with salt and pepper.

Prop a deep-fry thermometer in a large deep skillet; pour in oil so that bulb is submerged. Heat oil over medium heat to 350°. Add butter to skillet and adjust heat to maintain 350°.

Dredge 2 veal slices in flour mixture; shake off excess. Dip in egg. Turn to coat; shake off excess. Dredge in breadcrumbs, pressing to adhere; shake off excess. Transfer slices to skillet. Using a large spoon, carefully baste the top of the veal with the hot oil. Cook until breading puffs and starts to brown, about 1 minute. Turn and cook until browned, about 1 minute longer. Transfer to paper towel-lined sheet. Repeat with remaining veal slices.

Divide veal among plates. Garnish with lemon wedges and parsley or lettuce.