



Veal Schnitzel with Mushroom Sauce

2 cups fresh breadcrumbs
2 tbs chopped fresh parsley
1/4 cup self-raising flour
2 eggs
4 veal schnitzels
2 tbs olive oil
Lemon wedges & dressed salad, to serve

Mushroom Sauce:

30g butter
1 brown onion, finely chopped
1 garlic clove, crushed
200g Swiss brown mushrooms, thinly sliced
200g button mushrooms, sliced
1/2 cup dry white wine
300ml pure cream

1. For the mushroom sauce, melt butter in a large frying pan over medium heat. Add onion and garlic and cook, stirring occasionally, for 5 minutes or until softened. Add mushrooms and cook, for 5 minutes or until mushrooms are tender. Add wine and cream and bring to the boil. Reduce heat to medium-low and simmer for 10 minutes or until reduced by half. Season to taste with salt and pepper.
2. Meanwhile, combine breadcrumbs and parsley on a large plate. Place flour on a separate plate. Whisk eggs in a shallow bowl. Coat 1 piece of veal in flour, shaking off excess. Dip in egg then coat in breadcrumb mixture. Place on a plate. Repeat with remaining veal, flour, egg and breadcrumb mixture.
3. Heat half the oil in a large non-stick frying pan over medium-high heat. Cook the veal in batches for 4-5 minutes each side or until golden and cooked through.
4. Serve veal with mushrooms sauce, lemon and salad.