

# Parmesan Veal Schnitzel



**Serves 4**

**Prep 20 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

4 veal escalopes  
50g fresh breadcrumbs  
50g finely grated Parmesan  
1/2 cup parsley, finely chopped  
1 tbsp finely chopped thyme  
salt & pepper  
28ml milk  
1 eggs  
70 plain flour  
56 ml cup olive oil

## Duchess potatoes

400g potatoes for mashing,  
peeled & quartered  
112g cream (optional)  
37g butter  
salt

1. Place the veal escalopes on cling film on a board. Place more cling film on top and flatten with the bottom of a saucepan.
2. Place the breadcrumbs, Parmesan, parsley, thyme, salt & pepper in a bowl and mix well. Place the milk and the eggs in a bowl and beat lightly together. Place the flour in a bowl.
3. Dip the veal first in the flour, then the egg wash and finally in the breadcrumb mixture. Continue until all veal is coated.
4. Heat the olive oil in a large non-stick frying pan over a medium heat. Place the veal in a frying pan in a single layer, being careful not to crowd and cook for 2 mins until golden brown on one side. Turn and cook for a further 2 mins. Remove from the pan and keep warm until all the veal escalopes are cooked.
5. **Duchess potatoes:** place the potatoes in boiling water and cook until tender. Remove from the heat, drain and mash the potatoes in the saucepan. Place the cream and the butter in a small saucepan over a medium heat until hot (don't allow to boil) and the butter has melted. Beat the cream mixture into the potatoes with a wooden spoon until smooth. Season to taste. Use a piping bag to pipe turrets on a tray lined with greaseproof paper. Bake in the oven for 15 minutes at 180 C Fan until golden brown.