

Breading Schnitzel



This is a special page on breading and cooking a breaded schnitzel.

This is my favorite batter and I use it for Wienerschnitzel.

Breading Batter:

- 1 cup milk*
- 1 /2 cup Flour
- 1 Tsp Kosher Salt
- 1 teaspoon Black Pepper
- 2 Eggs (optional)
- 1 -1 / 2 tablespoons Worcestershire Sauce

* Cream can be substituted for a richer flavor.

Breading Mix :

- 2 cups cracker meal or bread crumbs
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion

* you can substitute garlic or onion salt , just reduce the 1 teaspoon of salt to 1/2 teaspoon.



1. Mix the milk, eggs, worcestershire sauce, and spices together with the flour to make a thickened batter. This will help it cling to the meat. Some folks use heavy cream in place of the milk, and cut down on the flour.



2. Dip the Schnitzel into the breading mix, flip it over and press the crumbs into the meat.

Place on a board or plate. Repeat and stack the schnitzels and let them sit for a few minutes before frying to let the breading set.



Fry the Schnitzel in a good amount of oil on medium high heat. Check frequently to see how it is browning. Flip when brown and cook on the other side. When browned on both sides it will be done, because it is very thin.



Now you can use whatever sauce you want or serve it with lemon and parsley for a Wiener Schnitzel



One option is to make your own bread crumbs. I like to do this because sometimes store bought bread crumbs taste stale to me. This way I know they are fresh.

you can do the same thing with crackers.



Here is a breading option,

I used 2 cups of buttermilk in which I marinated the Schnitzels for 1 hour. Then I breaded them in seasoned fresh bread crumbs. You can use the seasoning recipe from above.



Here is the nice browning action of the buttermilk and fresh crumb mixture.



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This is a Schnitzel that is breaded simply with a seasoned flour



### **Seasoned Bread Crumbs:**

2 cups cracker meal or bread crumbs

2 teaspoons salt or seasoned salt

1 teaspoon granulated garlic

1 teaspoon granulated garlic

1 teaspoon paprika

1 teaspoon black pepper







This is a Schnitzel that is breaded simply with a seasoned flour.



**Ingredients for flour breading:** 1 cup flour  
2 teaspoons salt or seasoned salt  
1 teaspoon granulated garlic  
1 teaspoon granulated garlic  
1 teaspoon paprika  
1 teaspoon black pepper



## Custom Breadings

You can use all kinds of crumbs in your schnitzel breading, such as cornmeal, cornflakes, panko crumbs, here is my [Southwest Schnitzel](#) that uses corn chip crumbs.

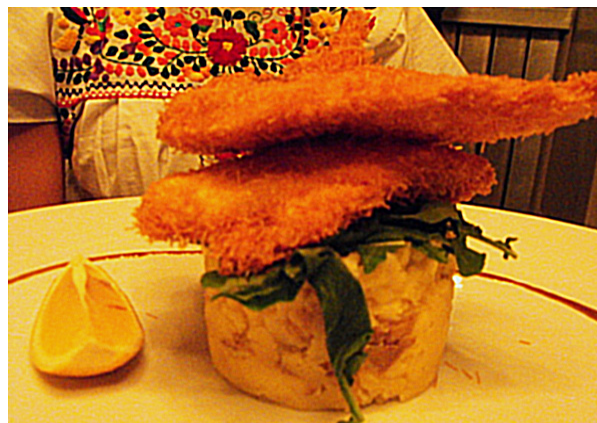




This breading uses crushed corn chips in the breading  
Here is the recipe for [Southwest Schnitzel](#).



Another breading could be Panko as shown below.



# Spices to add to the breading.

Some suggestions are:

## **Curry Powder**

Curry is a very popular spice in Germany and they use it for lots of applications. Try it in your Schnitzel breading.  
1 teaspoon to 1 cup of breading.

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Lavender

Lavender is popular in Germany and is considered very healthy as well as delicious.



Here I added a bit of ground lavender to the breading mix.
This gives a nice floral flavor with a nice citrus after taste.

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## Pretzel Crusted Schnitzel



Here I added crushed pretzels to the breading mix.