

Viennese schnitzel

Cuisine: **Czech**

Food category: **Beef**



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Company: **Retigo**



Program steps

Preheating: **180 °C**

1 Combination 90 % Termination by time 01:25 hh:mm 150 °C 80 %

Ingredients - number of portions - 10

Name	Value	Unit
roast beef	1500	g
salt	30	g
freshly ground black pepper, ground	1	g
full-fat mustard	45	g
pork lard	150	g
onion	600	g
tomato puree	25	g
plain wheat flour	35	g
dry red wine	200	ml
water	3000	ml
thyme	2	g
Butter	100	g
ground red pepper	5	g
breadcrumbs	75	g
plain wheat flour	75	g
5 tbsp vegetable oil	200	ml

Nutrition and allergens

Allergens: 1, 10

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	814.2 kJ
Carbohydrate	20.3 g
Fat	41.7 g
Protein	33.1 g
Water	0.3 g

Directions

From the schnitzel, we cut slices, trim the edges, and pound them, we brush the slices with mustard, season with salt, pepper, and fry in lard.

The fried slices are arranged in a gastronorm container filled to a height of 100mm.

For the baking, we sauté half of the prepared onion until golden, add tomato puree, then sprinkle with flour and sauté for a moment, and pour in broth or water, seasoning with salt, pepper, mustard, and red wine, along with herbs. This prepared mixture is thickened and poured over the fried schnitzels and placed in a preheated combi steamer on the aforementioned program.

In heated oil, we fry the onion sliced into rings and toss it with breadcrumbs, flour, and paprika, frying until golden.



GN container Stainless
steel full