Weiner Schnitzel/Spaetzle/Apple Fritter

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Veal:

2 to 3 four ounce veal cutlets-preferably cut from the leg

1/4 cup flour

egg wash

1/2 cup bread crumbs

For the Spaetzle:

2 eggs, lightly beaten

1 1/2 cups flour

1/4 teaspoon baking powder

Salt to taste and add bit of freshly grated nutmeg

For the Sauce:

4 rashers of bacon

2 tablespoons flour

3 cups hard apple cider

1 cup veal demi glace-you can substitute rich chicken stock for the veal

1/2 cup sugar

1/4 cup red wine vinegar

Instructions

Oktoberfest Special

In October we're all German.

For the Veal:Lightly pound the cutlets, dredge first in the flour, then the egg wash, and finally the bread crumbs.

Let the crumb coating set in the refrigerator for at least 1/2 hour.

Saute quickly in a hot saute pan with a bit of oil.

For the Spaetzle:Mix up the ingredients and let it rest before forcing it through the spaetzle cutter, a large holed colander will work if you do not have a spaetzle cutter. Just place the cutter or colander over boiling water and force the batter through the holes into the boiling water. When the noodles float, they are cooked. Remove the noodles and toss with melted butter or hold and reheat in a saute pan later.

For the Sauce:Chop the rashers of bacon and saute over medium heat until they are rendered and cooked, add 2 tablespoons of flour and make a roux. When the flour is cooked add the cider and veal demi glace. Cook and reduce the sauce by 1/3. Flavor the sauce with the vinegar and sugar.

For the fritters:Core and slice the apples,batter them in beer batter which has been made with hard apple cider with some sugar added. Deep fry until they are golden.