

Austrian beef Schnitzel with Röstli cooking instructions

- The Schnitzel should be defrosted for about 30min before cooking
- Place a non-stick pan on a medium-high heat and add a good glug of canola oil - you want about 0.5-1cm depth of oil
- Let the oil heat up, you can check it's hot enough by dropping some breadcrumbs in - if the crumbs sizzle on impact, you're good to go
- Place the schnitzels in the pan and fry for around 2min on each side or until golden - the meat is thin so it'll cook quickly. Drain on a piece of kitchen paper
- The Röstli can be re-heated from frozen
- Simply place on a lined baking tray and re-heat in a 200°C for 15min - this will ensure they come out crispy
- Enjoy

Serving suggestion:

Squeeze some lemon juice over your schnitzels to serve it the Austrian way with the Röstli alongside. And maybe a little green salad. And some sharp mustard too!