



Potato Salad with Veal Schnitzel

This is really all about the potato salad - my go-to dish for picnics, barbecues and any family gatherings, it's delicious with virtually everything. Veal schnitzel is such an easy classic that it seemed like an ideal accompaniment, and the method works just as well with pork, chicken or turkey. It's worth getting some freezer film (or go-between) to hammer the meat between, you can use baking paper but it's more likely to tear. Charteris Wines from Central Otago make two pinot noirs, their standard release and "The Winter Vineyard", and both worked beautifully with this recipe.

Serves 4

METHOD

1. Place each slice of meat between 2 pieces of freezer film and pound gently with a meat mallet to flatten. Cut each piece in half and set aside.
2. Set up 3 bowls, 1 with flour mixed with a little salt, 1 with egg and 1 with breadcrumbs.
3. Working one at a time, dip a piece of meat into the flour, dusting off excess, then into the egg, draining off excess, then into the breadcrumbs, patting well to press them on. Place on a plate, cover with freezer film or baking paper and repeat with remaining meat. Refrigerate until needed.
4. Make Potato Salad (see below).
5. Preheat oven to 100°C.
6. Heat oil and butter in a large frying pan over medium heat.
7. Cook schnitzels 2 or 3 at a time and place them on a plate in the oven to keep warm while cooking the remainder.
8. Sprinkle schnitzels with salt and serve with Potato Salad and lemon cheeks.

Potato Salad:

1. Cut potatoes into large bite-sized pieces and boil in well-salted water for about 20 minutes, until tender. Tip into a strainer and set aside for a few minutes to steam dry.
2. Add a drizzle of oil to a frying pan over medium heat, add pancetta and cook, turning occasionally, for about 10 minutes, until crisp. Set aside to drain on paper towel.
3. Place egg, cornichon and chives in a large mixing bowl. Crumble or dice the pancetta (depending on how crisp it is) and add to the bowl.
4. Combine mayonnaise and lemon juice. Add potatoes and mayonnaise mixture to the bowl and use your hands to gently toss to combine thoroughly. Cover and set aside.

INGREDIENTS

- 4 x 180g pieces veal flank
- ½ cup plain flour
- Salt flakes, to taste
- 2 eggs, lightly beaten
- 2½ cups fresh breadcrumbs (see below)
- ¼ cup extra virgin olive oil
- 75g butter
- Lemon cheeks, for serving

Potato Salad

- 1.5kg kipfler potatoes, peeled
- Salt flakes, to taste
- Extra virgin olive oil, for drizzling
- 200g flat pancetta, sliced
- 4 eggs, hard-boiled and chopped
- ½ cup chopped cornichons
- 1 bunch chives, chopped
- ½ cup whole-egg mayonnaise
- 2 tablespoons strained lemon juice

You could use packet breadcrumbs at a pinch, but it's much nicer with fresh crumbs made by blitzing some stale bread in a blender or food processor.