

Rahmschnitzel or Cream Schnitzel

By Chef Robert Graf from Alphorn Bistro

2 Chicken Breasts

2 Tablespoons Butter

½ Cup Chicken Stock

1 Tablespoon Flour

½ Cup Sour Cream

Lemon juice & Salt & Pepper to taste

Sprinkle Chicken cutlets with salt and pepper and cut into 2" by 3" pieces. Brown both sides of meat in butter and remove from the pan. Pour ½ Cup of Chicken Stock into the pan, scraping coagulated juices into it with a wooden spoon. (Use Home made if it is available of a good brand from the store.)

Blend 1 Tablespoon full flour into ½ cup sour cream and stir that into the stock in the pan. Return Schnitzels to sauce, cover and simmer slowly 5 – 10 minutes, or until meat is tender. Season the sauce to taste with a little lemon juice and salt & pepper.

Serve with Spaetzle or Potato Pancakes and your favorite vegetables

Enjoy with a glass of Riesling or Gruner Veltliner