

Rahmschnitzel von Huhn or Chicken Crème Schnitzel

By Chef Robert Graf from Alphorn Bistro

4 Chicken Breasts
4 Tablespoons Butter
1 Cup Chicken Stock
2 Tablespoon Flour
1 Cup Crème Fraîche (recipe follows)
Lemon juice & Salt & Pepper to taste
2T Capers for garnish

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 1 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 2 Tablespoon full flour into 1 cup Crème Fraîche 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.

Plate schnitzel and drizzle pan juices over dish and garnish with capers. Serve with Spaetzle or Potato Pancakes and your favorite vegetables

Enjoy with a glass of German Riesling or Austrian Gruner Veltliner

Crème Fraîche
1Quart Heavy Cream
1 Cup Buttermilk
1Teaspoon fresh squeezed lemon juice

Put all ingredients in a non reactive container, stir, cover and keep at room temperature for 24 hours. Refrigerate and use when needed in place of sour cream.