

We are excited for you to join Rocco DiSpirito as he chats with Restaurateur & Chef Eduard Frauneder of Schilling Restaurant & Bar. Chef Edi will show participants how to make his signature Wiener Schnitzel with Potato Salad and Cucumber Salad, plus airy Bohemian Pancakes with a Strawberry Compote.



Chef Eduard Frauneder
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Schilling Restaurant & Bar Dining Room
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FEATURED CULINARY CHARITY

This program is **FREE**, and we encourage you to support Chef Edi's chosen charity, City Harvest, NYC's first and largest food rescue organization.

ABOUT CHEF EDUARD FRAUNEDER

Restaurateur & Chef Eduard Frauneder (@chefeduardfrauneder) is a renowned Viennese-born, New York-based chef known for his promotion of Austrian cuisine in New York City. At the tender age of 19 Edi became the personal chef to the Austrian Ambassador in London, before moving to NYC to become the personal chef to the German Ambassador to the United Nations. Chef Edi earned his first Michelin star in 2010, making him one of the world's youngest Michelin-starred chefs at the time. Since then, in his 15+ years of professional experience, he opened the popular New York City dining hotspots Seasonal — named one of New York Magazine's "Best New Restaurants" of 2010 — Edi & the Wolf, Bar Freud and Lower Manhattan mainstay Schilling (109 Washington St.). He opened the Third Man bar in Manhattan, and Taco Vista on Governor's Island as well. Chef Edi is also a reality TV cooking competition star: In 2012 he won "Iron Chef America" and in 2014 he won the show "Knife Fight."

ABOUT SCHILLING RESTAURANT & BAR

Schilling Restaurant & Bar (@schillingnyc) is a vibrant contemporary American Restaurant. Opened in 2016, Schilling Restaurant & Bar, led by Michelin-starred chef Eduard Frauneder, offers modern Austrian cuisine with Mediterranean flair in NYC's Financial District. Seasonal dishes, specialty cocktails, and a cozy ambiance create memorable dining experiences.

Wiener Schnitzel with Potato Salad and Cucumber Salad

4 Portions

Schilling
RESTAURANT & BAR

INGREDIENTS

Wiener Schnitzel:

- 1 1/2 lb. natural grass-fed veal top round
(can use heritage pork)
- 1 cup flour (3.5 oz)
- 2 large eggs
- 1 cup unseasoned breadcrumbs (3.5 oz)
- neutral oil to fry
- salt
- lemon
- lingonberry jam



Wiener Schnitzel with Potato Salad, Cucumber Salad, + Lingonberry Jam
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METHOD:

Slice the veal top round against the grain into 1/2 inch pieces. Slit open a large ziplock bag and place the medallion in the center. Using the flat end of a heavy mallet pound until 1/4 of an inch thick and even all around. Note: pounding will tenderize the meat, allow it to cook evenly, and make it soufflé nicer. Place on tray, cover with cling film and set aside.

In a shallow bowl lightly beat the eggs. Place the flour and the breadcrumbs in separate shallow bowls. Place the pounded medallions into the flour mixture, season well with kosher salt and turn over, covering both sides with flour. Shake off any extra flour, then dip both sides into the egg mixture. Shake off any excess egg, then place into the breadcrumbs, spoon bread crumbs on top, then once again shake off any excess crumbs before placing on a platter or parchment paper lined sheet pan. This can be done up to two hours ahead and kept lightly covered in the refrigerator.

When ready to serve, pour about 3 inches of oil in a large wide pot and place over medium- high heat. When the oil reaches 360°F slowly place in two pieces of the breaded meat, starting at the end closest to you then dropping in away from you. Using a large spoon or small ladle, carefully spoon the hot oil over the meat crisp for about 60 seconds and the color is a warm shade of brown. Turn the Schnitzel over and continue to spoon over hot oil until both sides are evenly colored. Place on a paper towel lined platter and keep warm while cooking the remaining medallions. Plate with potato and cucumber salads, and a spoon of Lingonberry jam.

Wiener Schnitzel with Potato Salad and Cucumber Salad *(continued)*

 4 Portions

Schilling
RESTAURANT & BAR

Potato Salad:

3/4 lb. Austrian crescent potatoes or fingerling potatoes
1 shallot, minced (1 large or 2 small)
1 bunch scallions, thinly sliced
1 1/2 cups canola oil (or any neutral oil)
1/2 cup champagne vinegar
2 tbsp dijon mustard
1 tbsp lukewarm water
salt and white pepper to taste

METHOD:

In a medium sized pot bring salted water to a boil. Cook the potatoes until soft but not too tender. In a large bowl, blend champagne vinegar, mustard, shallots, salt, pepper, and lukewarm water. Slowly pour in the oil, whisking constantly until fully emulsified. Peel then slice the hot potatoes into the dressing. NOTE: warm starch from the potatoes will help further emulsify the potato salad. Add scallions and check seasoning. Adding more mustard, vinegar, salt and pepper to taste.

Cucumber Salad:

2 English hothouse cucumbers
3 1/2 Tbsp sour cream (1.5 oz)
salt
1 1/2 tsp Champagne vinegar
1 shallot, minced
1/4 bunch fresh dill, chopped
white pepper

METHOD:

Peel the cucumber, cut in half and remove the seeds. Cut into 1/4 inch half moon pieces and place in a colander. Sprinkle with salt to dewater the cucumber and let sit for 30 minutes. When ready to make the salad, press out any excess water. In a large bowl combine the sour cream, champagne vinegar, shallots, dill, and white pepper. Toss in the drained cucumber, check the seasoning and serve.

Bohemian Pancakes

 4 Portions

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INGREDIENTS

Bohemian Pancakes:

4 large eggs, separated	4 1/2 tbsp sugar (60 grams)
1 3/4c sour cream (375 grams)	3/4 cup flour (120 grams)
1/2 tsp vanilla	butter for cooking
salt pinch	powdered sugar to dust
1/2 tsp lemon zest	

METHOD:

In a large bowl combine the egg yolks, sour cream, vanilla, zest, and salt. Whisk together until smooth and creamy and set aside.

In a standing mixing bowl combine the egg white and the sugar, whisk until stiff peaks form. If using a hand mixer, be sure to use a glass or metal bowl to assure peaks.

Fold about 1/3 of the whites into the yolk mixture, then sift in the flour combining well. Fold in the remaining whites until fully combined.

Add butter to a pre-heated non-stick pan over medium-low flame. When butter starts to foam, spoon in enough batter to create your desired size. Cook for a few minutes until bubbles appear on the surface and the bottom is golden brown. Flip and cook for another minute or so until golden on the bottom. Place on a platter and keep warm until ready to serve.

Continue to cook as above until all the batter is used up.

Plate with red wine caramel, powdered sugar, and top with cooked berries.

INGREDIENTS

Red Wine Caramel with Berries:

2 (or 3) tbsp sugar	1 cinnamon stick
1 1/4 cups red wine blauerfränkisch or pinot noir	1 tbsp fresh lemon juice (1/2 lemon)
<i>note - wine is a berry forward and tannic</i>	1 cup blackberries
1 whole star anise pod	1 cup strawberries, hulled and quartered

METHOD:

Place the sugar in the center of a heavy bottomed saucepan set over medium-low heat. As the sugar starts to melt, carefully swirl the pan. When the melted sugar turns brown, deglaze the pan with the wine, then add the lemon juice. Reduce the liquid by half. Toss in the berries and cook for about 5 more minutes.

Use the sauce to decorate the plate, and top the pancakes with the berries.

NOTE: Can use any berry in season