

# Rahmschnitzel



## Ingredients:

8 pork cutlets, boneless  
1 Tbls. mustard  
2 tsp. coarse Kosher salt  
1 tsp. pepper  
2 tsp. paprika powder  
Mushrooms (optional)

## Rahmschnitzel Sauce:

2 Tbls. butter  
2 Tbls. flour  
1 tsp. tomato paste  
1 cup beef stock alternatively vegetable broth  
1 cup half & half  
 $\frac{1}{3}$  cup water or white wine  
1 tsp. coarse Kosher salt  
 $\frac{1}{4}$  tsp. white pepper  
 $\frac{1}{2}$  tsp. onion powder  
 $\frac{1}{4}$  tsp. garlic powder  
 $\frac{1}{4}$  tsp. paprika powder  
 $\frac{1}{4}$  tsp. sugar

## Instructions:

Rinse pork cutlets and tap dry with kitchen paper.  
In a small bowl mix spices and mustard.  
Brush the cutlets on both sides with the marinade.  
Fry the meat on both sides until it is nicely browned, fully cooked, but still juicy and tender.  
Prepare the sauce in the meantime.

## Gravy

In a small saucepan over medium heat, melt the butter.  
Add flour and fry for a couple of minutes on medium heat.

Then add the tomato paste and cook for another couple of minutes.

Pour in the beef or vegetable broth and stir until well combined.

Add the half & half and wine or water and allow to simmer on medium heat until the sauce is smooth and thickened.

Season with salt, pepper, sugar, onion powder, and garlic powder to taste.

Serve immediately or keep warm on low heat until ready to serve.

Rahmschnitzel is a classic German comfort dish featuring a pan-fried, breaded pork or veal cutlet (schnitzel) smothered in a rich, creamy sauce, often flavored with mushrooms, onions, white wine, and herbs like chives and paprika.