

Recipes for Dinner and a Book: "In the Garden of Beasts" by Eric Larson

Guest is Alice Martin

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### **Wiener schnitzel for 2**

Four thin slices of veal

Dip each slice in flour and salt.

Then dip each slice in a bowl of 2 beaten eggs. Then dip slices in bread crumbs that have been crumbled in the blender

Cook in hot oil in a frying pan for 3-4 minutes on each side.

### **Black Forest German Cake**

Bake a 2 layered dark chocolate cake. Use a mix , if you wish. Split each layer in half by slicing horizontally. You will have 4 layers.

Brush one layer with cherry brandy. Top with whipping cream that you have beaten in a mixing bowl. Pour  $\frac{1}{4}$  of a can of black cherry pie mix over the brandy. Repeat the process until all layers have been used. Top the cake with remaining whipped cream. Sprinkle cherries on top and top off with curls of Ghirardelli chocolate that you have curled with a carrot peeler.