

Dinner and A Book

Episode 605

Menu:

Liptauer
Warm Potato Salad
Wiener Schnitzel
Viennese Coffee

Liptauer (A Paprika cheese spread).

Serves 4-6

2 cups (16 oz.) Cream cheese or Quark
1/2 small onion, trimmed, peeled, minced
15 medium-large sized pickled capers, drained, minced
1 bunch fresh chives, rinsed, snipped finely
1 t. mild paprika
1/8 t. ground caraway seeds
1/2 t. anchovy paste
1 t. prepared mustard
1 t. beer salt
1/8 t. freshly ground white pepper

In a food processor, mince onion, capers and pickle. Snip fresh chives with kitchen scissors finely. In a medium size bowl, combine and mix well cream cheese, paprika, caraway, minced onion, caper mixture, anchovy paste, mustard, salt, pepper and finely snipped chives. When the mixture is smooth, refrigerate, let rest for at least 10 minutes before serving over rye bread. Serve sprinkled with more fresh snipped chives with either beer or new wine.

Wiener Schnitzel

For the traditional Wiener schnitzel use veal or pork and oil to fry.

4 pork chops
Flour
2 eggs
Breadcrumbs
Salt
Oil for frying

Pound the meat thin and cut the fringes carefully. Salt lightly, bread the chops and fry them on both sides in hot oil in a saucepan. There should be enough oil in the saucepan so that the schnitzel floats in the saucepan and does not touch the bottom. Prepare 3 plates: put flour on one, breadcrumbs on a second and two eggs that have been whisked. Cover the meat first in the flour, then in the eggs and finally in the breadcrumbs. Fry on both sides and serve.

Viennese coffee

This traditional mixture of coffee, cream and chocolate is rich and decadent.

2 T. heavy cream

2 ounces chopped semisweet chocolate

2 cups freshly brewed hot coffee

Whipped cream

Cinnamon

Mix the heavy cream and chocolate in a medium heavy saucepan. Place over low heat and cook, stirring frequently until the chocolate is melted and smooth. Slowly whisk the hot coffee. Pour into cups and top with whipped cream and cinnamon.