

Chicken Schnitzel with Apple-Fennel Rémoulade

Ingredients

Schnitzel

- ½ cup all-purpose flour
- 2 large eggs
- 1 Tbsp vegetable oil
- 2 cups plain dried bread crumbs*
- 4 (6-8 oz) boneless, skinless chicken breasts, trimmed
- 2 Tbsp kosher salt
- 1 tsp pepper
- 2 cups vegetable oil for frying
- Lemon wedges



Rémoulade

- ¼ cup mayonnaise
- 2 Tbsp whole-grain mustard
- 2 Tbsp lemon juice
- 2 Tbsp capers, rinsed, plus 1 tablespoon brine
- 4 celery ribs, sliced thin on bias
- 1 fennel bulb, 1 tablespoon fronds minced, stalks discarded, bulb halved, cored, and sliced thin crosswise
- 1 apple, cored and cut into 2 inch-long matchsticks

Preparation

Schnitzel

1. Spread flour in shallow dish
2. Beat eggs and 1 tablespoon oil in second shallow dish
3. Place bread crumbs in third shallow dish
4. Set wire rack in rimmed baking sheet
5. Line second rimmed baking sheet with double layer of paper towels
6. Adjust oven rack to middle position and heat oven to 200°
7. Halve chicken breasts horizontally to form 8 cutlets of even thickness
8. Place 1 cutlet between 2 sheets of plastic wrap and pound to ¼ inch thickness
9. Repeat with remaining cutlets
10. Sprinkle each cutlet on both sides with ¾ teaspoon salt and ⅛ teaspoon pepper
11. Working with 1 cutlet at a time, dredge cutlets thoroughly in flour, shaking off excess, then coat with egg mixture, allowing excess to drip back into dish to ensure very thin coating
12. Coat evenly with bread crumbs, pressing on crumbs to adhere
13. Place cutlets on prepared wire rack, taking care not to overlap cutlets
14. Let coating dry for 5 minutes
15. Add 2 cups oil to large Dutch oven** and heat over medium-high heat to 350°

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16. Lay 2 or 3 cutlets (depending on size) in oil, without overlapping them, and cook, shaking pot continuously and gently, until cutlets are wrinkled and light golden brown on both sides, about 1-1½ minutes per side
17. Transfer cutlets to paper towel-lined sheet, flip to blot excess oil, and transfer sheet to oven to keep warm
18. Repeat with remaining cutlets
19. Serve immediately with lemon wedges

Rémoulade

1. Whisk mayonnaise, mustard, lemon juice, and caper brine together in large bowl
2. Add celery, fennel bulb, apple, and capers and toss to combine
3. Season with salt and pepper to taste
4. Top with fennel fronds and serve

* Use fine, unseasoned store-bought bread crumbs for this recipe; substituting panko bread crumbs will produce a crust that lacks the proper texture and appearance

**The oil must wash over the cutlets in waves to achieve the desired wrinkles and puff, so the ample space provided by a large Dutch oven is necessary; do not attempt to use a smaller pot