

# Paprika Schnitzel

(4 people)

500g	Veal
1	Egg
1 dl	Cream
½	Lemon
	Meat stock
	Flour
	Paprika
	Salt
	Pepper
	Margarine

Slice the veal. Add salt, pepper and paprika. Whip the egg until it is homogenous. Dip the veal in egg and flour on both sides. Put the veal aside for 5-10 minutes.

Fry the veal. Remove it from the pan. Keep any remnants. Add meat stock, ½ dl of water, cream, lemon and more paprika. Whip until thick.