



Recipes

1. Cheese Battered Chicken Schnitzel 2026

Battered Chicken Schnitzel Kure v Sýrovem Těstíčku

4 servings

Ingredients:

Chicken:

2 pieces of larger chicken breasts - skinless and boneless *

Pinch of salt

Pinch of ground pepper

Batter:

½ cup of all-purpose flour - adjust if needed

3 eggs

¼ cup of milk – adjust if needed

1 TSP of baking powder

¼ TSP of salt

2 cups of finely shredded cheese of your choice **

1 cup of breadcrumbs

*Each of the 2 chicken breasts will be cut into half, which will give us 4 regular portions. If you enjoy larger portions, you may want to consider using up to 1 chicken breast per person. All other ingredients can stay the same. You can also substitute chicken breasts for pork loins or chops without the bone, or a boneless veal loin.

**Czechs and Slovaks would use a cheese called Eidam, shredded on the fine openings of their box grater. This cheese is hard to find in many parts of the USA, including where I live. Therefore, I use finely shredded Mexican blend, which gives me very good results.

Final touch:

Salt and pepper - ideally freshly ground

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Meat Mallet



Plastic Wrap

Medium Mixing Bowl (about 3 - 4 QT)

Silicone spatula

2 Plates

Deep Fryer with Frying Oil or 6 QT (or larger) Pot with 2 - 3 QT of Frying Oil and Thermometer for Deep Frying or Large Sauté Pan or Large Fry Pan ½" Layer of Frying Oil (for shallow frying) or Air Fryer)

Food Thermometer

Cooling Rack or Paper Towels

Directions:

1. Meat Preparation:

Let's begin preparing Cheese Battered Chicken Schnitzel Kure v Sýrovem Těstíčku by preparing the meat.

- 1.1. Ensure the chicken breasts are properly rinsed under cold water to remove surface bacteria and unwanted parts.
- 1.2. Perform a butterfly cut and then cut each chicken breast in half to reach four portions.
- 1.3. Pound over plastic wrap to approximately ¼" thickness using a meat mallet.
- 1.4. Salt and pepper from both sides.

2. Breading Station:

- 2.1. Place ½ **cup** of all-purpose flour on the first plate.
- 2.2. Place into the medium mixing bowl:

3 eggs

¼ cup of milk

1 TSP of baking powder

¼ **TSP** of salt

2 cups of finely shredded cheese of your choice

Then, thoroughly until with a spatula until fully combined.

- 2.3. Place **1 cup** of breadcrumbs the second plate.

3. **Bread the Meat:**

- 3.1. First, bread the meat in the flour on both sides.
- 3.2. Then, add the remaining flour to the eggs and milk, stirring thoroughly until fully combined to create a batter.

Important:

After this point, work one by one.

- 3.3. Place piece of chicken into the batter and use a spatula to cover the top with batter.

Notes:

- If your batter is too thick (it should be at least slightly runny), consider diluting it with a little milk.
 - You should have enough batter for all the chicken, but it's important to budget it.
 - If you prefer your chicken to have a thicker batter coating, you can increase the amount of cheese, milk, and eggs and coat the chicken more to your liking.
- 3.4. Next, place the chicken in the breadcrumbs and coat evenly on both sides.
 - 3.5. Place it on a plate and repeat these steps with the remaining chicken.
 - 3.6. Then immediately proceed with cooking.

Tip:

Combine all the leftover breading ingredients and pan-fry on both sides until golden brown. This creates a perfect, crispy addition to many soups and helps prevent food waste. These fried breading pieces can also be frozen after cooking for later use.

4. **Deep Fry or Shallow Fry or Air Fry:**

- A. Deep Fry:

Note:

Work in two or more batches (based on the size of your deep fryer).

1. Preheat oil to 350°F.
2. Carefully place chicken into the fryer.

3. Fry immersed in oil until a nice golden color is reached and the chicken breasts are fully cooked (about 3 – 5 minutes from each side). *
4. When done, remove to a cooling rack and let the excessive oil drip off (about one minute).

B. Shallow Fry:

Note:

Work in two pans at the same time or in batches.

1. Preheat the fry pan on medium-high heat with a layer of frying oil (between ¼ to ½”).
2. Shallow fry until a nice golden color is reached and the chicken breast are fully cooked (about 3 - 4 minutes from each side). *
3. When done, remove to a cooling rack and let the excessive oil drip off (about one minute).

C. Air Fry:

Note:

Work in two or more batches (based on the size of your air fryer).

- a. Preheat your air fryer to 350°F.
- b. Place the chicken in.
- c. Drizzle the top of the chicken with oil.
- d. Air fry until a nice golden color is reached (usually about 5 – 8 minutes for each side).*
- e. Optionally, drizzle with more oil during air frying if needed.

5. **Serve Cheese Battered Chicken Schnitzel Kure v Sýrovem Těstíčku:**

- 5.1. Sprinkle with salt and pepper.
- 5.2. Serve with mashed potatoes, boiled potatoes with butter, potato salad, or as a sandwich!



* Check with the food thermometer to ensure you have reached the minimum recommended safe serving temperature for poultry of 165°F.

Potato Kisses

4 - 5 servings (about 20 pcs)

Ingredients:

2 LB of potatoes - peeled and diced or sliced *

½ stick (2 OZ) of butter

1 clove of garlic - peeled and grated

¼ cup of finely chopped chives (or about 2 TBSP of dried)

¾ TSP of salt

½ TSP of ground pepper

1 egg

* It really doesn't matter what size you dice potatoes for this recipe, but smaller pieces will cook faster.

Tools:

Chef's Knife & Cutting Board

Measuring Spoons & Measuring Cups

Peeler

Medium Sauce Pan or Small Pot (about 4 QT)

Colander

Kitchen Mixer with Whisk Attachment or Hand Mixer

Silicone Spatula

Small Hand Grater or Garlic Press (for garlic)

Pastry Tips and Pastry Bags

Medium Size Baking Sheet with Parchment Paper or Silicone Mat

Turner

Directions:

1. Potato Preparation and Cooking:

Let's start the preparation of Potato Kisses with potato preparation.

1.1. Rinse potatoes under cold water.

1.2. Peel and chop the potatoes.

- 1.3. Place into a medium pot and then fill the pot with water (about 1" above the level of the potatoes).
- 1.4. Cover the pot with a lid and place it on a high-heat burner. Bring to a boil.
- 1.5. Lower heat to medium and boil until fully cooked (about 12 – 15 minutes). Take one out and taste it to make sure it is done.
- 1.6. Drain the water by pouring it over a colander.
- 1.7. Place potatoes into a kitchen mixer with a whisk attachment.
2. **Set oven to preheat to 350°F.**
3. **Dough for Kisses:**
 - 3.1. Add to the kitchen mixer:

½ **stick** of butter
1 clove of garlic - grated
¼ **cup** of finely chopped chives
¾ **TSP** of salt
½ **TSP** of ground pepper

Whisk on a low speed until partially combined (about 1 minute).
 - 3.2. Then crack in:

1 egg

And process until fully combined and a creamy texture is reached (about 2 - 3 minutes).

Notes:
 - The final dough for kisses should not be too thick but should still hold their shape.
 - If yours is not holding its' shape well enough, you can consider stirring in a little bit more or add parmesan to thicken it.
 - 3.3. Fill into a pastry bag.

Notes:
 - You can use just a plain pastry bag without the tip and then simply cut the top after filling, or you can use pastry tips.

- Optionally, you can also utilize a freezer bag.

4. **Pipe out Kisses:**

- 4.1. Pipe out individual kisses from the pastry bag until you have used all the dough for the kisses.

Notes:

- The size of each kiss does not matter (I prefer the size of about ¼ cup each). What is important is to try to reach a unified size.
- Keep a space between each of at least 1”.

5. **Bake and Serve Potato Kisses:**

- 5.1. Bake in a preheated oven for 12–15 minutes until done—the sides of each kiss will start turning slightly brown, and a light crust will form on the surface (test with a light touch).
- 5.2. Serve as an appetizer or as a side to your main course.

Tip:

Gently manipulate it with a turner or spatula during plating.

Tip:

If parts of the ingredients stick to the side of the mixing bowl during mixing, stop the mixer, and place it back into the bowl with a spatula. Then, continue mixing.



Czech Cucumber Salad Okurkový Salát

4 servings

Ingredients:

- 1** cucumber – peeled, seeds removed, shredded
- 2 TBSP** of distilled white vinegar - adjust if needed
- 3 TBSP** of powdered sugar
- $\frac{1}{2}$ **TSP** of salt
- $\frac{1}{2}$ **TSP** of ground pepper - ideally freshly ground
- 1 cup** of cold water

Tools:

- Measuring Spoons & Measuring Cups
- Chef's Knife & Cutting Board
- Peeler
- Teaspoon
- Box Grater or Kitchen Mixer with Grater Attachment or Food Processor
- Medium Mixing Bowl (about 3 - 4 QT)
- Silicone Spatula

Directions:

1. **Peel and Shred Cucumber:**

Let's start the preparation of Czech Cucumber Salad Okurkový Salát by peeling the cucumber.

- 1.1. Peel the cucumber and cut off both ends.
- 1.2. Remove and dispose of the center seeds by scooping them out with a teaspoon.
- 1.3. Shred using the largest shredding holes on your box grater directly into a medium mixing bowl.

2. **Assemble:**

- 2.1. Add into the mixing bowl with the cucumber:

- 2 TBSP** of distilled white vinegar
- 3 TBSP** of confectioners' sugar
- $\frac{1}{2}$ **TSP** of salt
- $\frac{1}{2}$ **TSP** of ground pepper



1 cup of cold water

Thoroughly stir with a spatula until fully combined (about 1 minute).

Note:

The salad will be refreshing and will have more liquid than you would expect, but its unique flavor and texture will make you want to try it again and again.

3. Final Touch and Serve Final Touch:

- 3.1. Taste and add vinegar, sugar, salt, and/or pepper if needed.
- 3.2. For best results, let it rest in the refrigerator for 1 hour or more before serving

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
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