



What to prepare before class:

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:

Please see the list of my favorite tools, including the buying options, here:

<https://www.tomthechef.com/toms-favorite-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

Additional preparation steps:

No additional preparation steps are needed.

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.

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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

Additional preparation steps:

No additional preparation steps are needed.

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
- ½ TSP** of salt
- ½ TSP** of ground pepper - ideally freshly ground
- 1 cup** of cold water

Tools:

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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

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com