REUBEN SANDWICH

The famous and delicious Reuben sandwich

INGREDIENTS FOR 10 SERVINGS

PASTRAMI:

1,25 kg Brisket, flat or boiled beef

50 g Curing salt

60 g Cane sugar

25 g Black pepper, freshly ground

12 g Coriander seeds, freshly ground

7 g Garlic

5 g Ginger

PASTRAMI RUB:

15 g Black pepper

5 g Red Kampot pepper

10 g Coriander seeds

5 g Thyme

5 g Garlic

3 g Ginger

FOR SMOKING:

150 g Hickory chunks

RUSSIAN DRESSING:

15 ml Ketchup

15 ml Cream of horseradish

3 ml Worcestershire sauce

100 g Gherkins/Cornichons

5 ml Mustard

15 ml Mayonnaise

1 g Cayenne pepper

1 g Smoked paprika powder

Salt & pepper

SANDWICH:

20 Slices of rye bread

1,25 kg Pastrami

20 Slices of Emmentaler or Appenzeller

500 g Sauerkraut

100 g Butter

PREPARATION:

Pastrami: Parry beef brisket and remove excess fat. Mix the curing salt, sugar, pepper, coriander seeds, garlic and ginger and rub in the beef brisket with the curing mixture on all sides. When the beef brisket is completely covered, place in a vacuum bag and vacuum seal. Depending on the thickness of the brisket piece, let it cure in the refrigerator for 4 – 7 days. Turn it every day. After the curing phase, take the beef brisket out of the bag and wash it thoroughly. Almost all spices should be removed, then water the brisket twice for approx. 30 min in a GN tray. Change the water after the first watering. After watering, the breast is seasoned again with the pastrami rub. Briefly roast all rub ingredients (except thyme and ginger). Then crush in a mortar together with thyme and ginger. Connect SmokeFit to the combi steamer and preheat at 110 °C convection mode. Cover brisket with the rub on all sides. Smoke the brisket in a preheated combi steamer incl. SmokeFit with a core temperature probe set to 68 ° C (approx. 3 – 5 hrs.). Let the beef brisket cool down, vacuum seal again and leave to rest in the refrigerator for 2 days.

Russian Dressing: Cut cornichons into brunoises. Mix the ketchup, cream horseradish, Worcestershire sauce, mustard, mayonnaise and gherkins in a bowl. Then season with cayenne pepper, smoked paprika powder, pepper and salt. Fill Russian Dressing into a squeeze bottle with a sufficiently large nozzle and refrigerate.

Composition: Reheat pastrami in one piece in the preheated combi steamer at 120 °C and 10-15% humidity for approx. 15-20 minutes (depending on the thickness of the pastrami). Preheat 2 Hotspot trays in the combi steamer at 180 °C convection mode. Place one Hotspot with the corrugated side up and the second with the corrugated side down above the first. Leave enough space so that the sandwiches can be placed on the lower tray. Cut pastrami into 1.5 – 2 mm thick slices (across the muscle fiber). Lightly drizzle the rye bread slices with oil on the top (contact with hotspot).

Then compose as follows:

01 Spread Russian dressing on rye bread
02 Place pastrami on the bread slices. 4 pastrami slices or 120 g / sandwich
03 Add sauerkraut on pastrami
04 Place the cheese slices on the sauerkraut
05 Place the second slice of rye bread on top of the cheese
“Squeeze” the sandwiches between the two trays and roast them in convection mode at 180 ° C for approx. 5 minutes until the cheese has completely melted. Ready to serve!