

BAGEL WITH SPICY VEAL PASTRAMI



USED BRESC PRODUCTS



Chimichurri herb mix
450g



Ginger puree 450g



Madras 450g



Peperoncini marinati
1000g

INGREDIENTS

10

Ingredients for the pastrami bagel

- 10 bagels
- 1000 g sliced pastrami
- 750 g Savoy coleslaw
- 250 g Besc Chimichurri
- 250 g mayonnaise
- 3 onions
- centre of 3 head lettuces
- 10 g Besc Peperoncini marinati

For the pastrami

- 8 k veal breast
- 2,5 l water
- 250g salt
- 75 g brown sugar
- 8 g curing salt
- 125 g Besc Chimichurri
- 20 g coarsely ground black pepper
- 13 g coriander seeds, crushed
- 13 g fennel seeds, crushed
- 250 g Besc Chimichurri
- 50 g mustard

Savoy coleslaw

- 3 Savoy cabbages
- 50 g salt
- 125 g mayonnaise
- 60 g water
- 25 g Besc Madras
- 25 g Besc Ginger puree
- 50 g rice vinegar

PREPARATION METHOD

For the pastrami, bring the water to the boil and dissolve the sugar and salt in it. Add the dry spices and allow to cool. Put it in a vacuum-sealed bag and add the veal breast. Vacuum and leave to cure for 3 to 4 days. Rinse the meat and dab to dry. Chill to dry for 1 to 2 days.

Spread the mustard and the chimichurri on the meat. Wrap the meat in foil and leave to marinate for 30 minutes. Preheat the smoker or barbecue at 110°C for smoking. Place the meat on it and cook until the core temperature reaches 55°C. Allow the meat to cool. Spread the mustard and herbs on the meat if necessary, then vacuum. Taste to see if it has enough flavour.

Chill the meat, then slice it thinly.

For the coleslaw, cut the cabbage using a slicer into extremely thin slices and then rub the salt into the strips of cabbage. Leave for a few hours for the flavours to develop. Stir it every now and then. Rinse the strips of cabbage and dry it. Mix the mayonnaise with the ginger, Madras, water and vinegar, then mix it all into the cabbage. Chill the mixture.

Stir the chimichurri into the mayonnaise. Chop the onion into rings and cut the bagels open. Spread the mayonnaise on the bagels and top them with lettuce, slices of meat, onion and the coleslaw.

Top it all off with the peperoncini and cream. Place the other half of the bagel on top.