

# Pastrami sandwich

If you ever visit New York, you definitely have to try a pastrami sandwich, where deliciously seasoned beef meets hearty sourdough bread. Some of the city's best pastrami sandwiches are said to be served at Katz's Delicatessen on the Lower Eastside.

## Serves 4

### For the sandwiches:

450 g (1 lb) pastrami, whole (available online, from deli butchers or fine food merchants, may need to be pre-ordered)

About 400 ml (1½ cups) beef stock

8 small pickled cucumbers

8 slices of sourdough bread

### For the coleslaw:

200 g (7 oz) white cabbage

Salt

1 carrot

1 French shallot

5 tablespoons mayonnaise

2½ tablespoons yoghurt (3.5% fat)

1 teaspoon Dijon mustard

1 teaspoon horseradish cream

A little freshly squeezed lemon juice

Freshly ground pepper

Sugar

### For the dressing:

6 tablespoons mayonnaise

2 tablespoons Dijon mustard

1 tablespoon honey

Freshly ground pepper

For the sandwiches, preheat the oven to 75°C (150°F). Place the pastrami into a small roasting pan or baking dish with a lid. Pour in the stock. The meat should be covered with stock by about 2 cm (¾ inch). Cover the dish, place into the preheated oven and heat through for about 45 minutes.

Meanwhile, trim and very finely slice the cabbage for the coleslaw. Combine with ½ teaspoon salt in a bowl and massage well with your hands to soften the cabbage a little. Peel the carrot and cut into fine strips. This is best done using a julienne slicer. Peel and halve the shallot and slice into rings. Toss both with the cabbage. Whisk the mayonnaise, yoghurt, mustard and horseradish cream together. Season with lemon juice, salt, pepper and sugar, then combine with the coleslaw.

Whisk all the ingredients for the dressing together and season with pepper. Thinly slice the pickled cucumbers and toast the bread. Take the beef out of the oven, drain, transfer to a chopping board and slice as thinly as possible.

Spread the toasted bread with the dressing. Top half of the bread slices with coleslaw, plenty of pastrami and the sliced cucumbers. Place the remaining bread slices on top and press gently together. Halve the sandwiches and serve immediately.

***New York Capital of Food* by Lisa Nieschlag and Lars Wentrup (Murdoch Books, £20).  
Photography by Lisa Nieschlag.**