



# The Next Level Reuben

with Mainland Natural Swiss Cheese Slices

## INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Created in a New York delicatessen in 1904 by a German-Jewish man named Arnold Reuben, and originally called the 'Reuben Special', the Reuben consists of smoked meat, swiss cheese, pickles and sauerkraut.

Use a bar mark toaster or sandwich press as this works well with the smokiness of the meat and provides visual contrast. Alternatively, seal on a char grill and finish in the oven. Imagine you are a customer that has just returned from your café with this delicious treat for lunch and unwrapped it and lined them up ready to be devoured.



Smoked pastrami, swiss cheese, red kraut,  
beer mustard & pickles on light rye sour dough.

## The Reuben

### INGREDIENTS

|                                    |  |
|------------------------------------|--|
| 2ea slices of light rye sour dough | 20g red sauerkraut                           |
| 100g sliced pastrami               | 1 slice Mainland Natural Swiss Cheese Slices |
| 2 gherkins, sliced length ways     |  |

### METHOD

Butter the outsides of your bread.

Top one of the un-buttered slices of bread with swiss cheese and evenly spread with sliced pastrami, red kraut and gherkins.

Top with second slice and place on char grill to get bar marks. Finish in the oven or on griddle-style sandwich press.

Serve hot, wrapped in parchment to seal in the goodness.

## Pastrami

### INGREDIENTS

500g smoked and cooked brisket  
1 tbsp cracked pepper  
1 tsp cumin powder  
1 tsp garlic powder  
1 tbsp smoked paprika  
1 tsp flake sea salt

### METHOD

Mix spices together and roll the smoked brisket through the spice mix.

Wrap the brisket in cling wrap tightly and place in the fridge overnight.

## Beer Mustard

### INGREDIENTS

|                         |                    |
|-------------------------|--------------------|
| 10g black mustard seed  | 50ml cider vinegar |
| 50g yellow mustard seed | 100g brown sugar   |
| 2 tsp Dijon mustard     | Cracked pepper     |
| 200ml pale ale          |                    |

### METHOD

Combine yellow and brown mustard seeds.

Stir vinegar and beer (or water) into the mustard seed.

Cover the mixture and set in a cool, dry place for 12 hours or until all the liquid has been absorbed.

Stir in brown sugar, chopped habanero chilli and sea salt.

Pour the mustard seed mixture into a food processor. Pulse 6 times, then run for about one minute.

Pour mixture into a sterilized glass container and refrigerate.



**Mainland Natural Swiss Cheese Slices** have a lovely mild, nutty and slightly sweet flavour that adds a new dimension to your favourite meals and sandwiches.

These quality natural cheese slices are perfectly portioned for your convenience to save you time in your busy kitchen; the twin clam shell pack with resealable lid means you have a minimal amount open to retain freshness and reduce wastage.