

# CORNED BEEF PANINI SANDWICH<sup>®</sup>



10  
portions

## Sauerkraut:

- 1,000 g Sauerkraut
- 50 g Duck or goose fat
- 150 g Minced onion
- 2 cloves Garlic
- 5 Juniper berries
- 2 Bay leaves
- 1 Clove
- 10 g Caraway seeds
- 30 g Light brown sugar
- 250 g Dry white wine

## Corned Beef:

- 1,000 g Grass fed corned beef brisket
- 150 g Peeled white onion
- 5 Garlic cloves

Beef broth (As needed)  
Corned beef spices mix (As needed)

## Sandwich Assembly:

- 10 pieces Celery root, purple carrot, sesame, and mace sandwich bread
- 150 g Yellow mustard
- 150 g Whole grain mustard
- 600 g Cooked sauerkraut
- 50 g Scallions
- 50 g Fresh baby spinach leaves
- 700 g Thinly sliced braised corned beef
- 300 g Sliced Swiss cheese
- 70 g Pickled carrots
- 70 g Dill pickles

## Instructions

### Sauerkraut:

- /// Rinse the sauerkraut with cold water, then drain.
- /// In a heavy-bottom cookware, melt the fat, add the onion, garlic and cook for about five minutes.
- /// Add the sauerkraut, spices, sugar, and wine and cook for about one hour or until it is compote like and light caramel color.

### Corned Beef:

- /// Rinse the corned beef with cold water to remove any excess salt from curing.
- /// Place the beef with the onion, garlic and seasoning in the pressure cooker.
- /// Add the beef broth halfway up the meat and cook on high pressure for 45 minutes to 1 hour. Refrigerate until needed.

### Sandwich Assembly:

- /// Cut the celery root, purple carrots, sesame, and mace sandwich bread in half.
- /// Spread yellow mustard and some whole grain mustard on the bottom half.
- /// Mix some cooked sauerkraut with a little minced scallions and layer on the mustards.
- /// Cover with fresh baby spinach leaves
- /// Fold corned beef slices and add a layer of sauerkraut
- /// Top with swiss cheese, pickled carrot strips, and diced dill pickles.
- /// Wrap and refrigerate until needed.
- /// Grill the sandwich in a panini press.