

Savory Sponge Cake with Succulent Pastrami

Recipe By *Brynie Greisman*



Cooking and Prep:  1
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Serves:  18

Contains:   

Preference: Meat

A savory side dish topped with melt-in-your-mouth pastrami.

Difficulty: Medium

Occasion: Purim

Source: Family Table by
Mishpacha Magazine

Ingredients (17)

Sponge Cake

- 7 eggs, separated
- 1/4 cup sugar
- 1 teaspoon salt
- 1/4 teaspoon black pepper, or to taste
- 1/2 cup oil
- 1/2 cup water

- 1 and 1/2 tablespoons fresh lemon juice
- 2 cups flour
- 3 teaspoons **Haddar Baking Powder**

Succulent Pastrami

- 1 onion, sautéed
 - 1 can **Gefen Tomato Sauce** or 1/2 large can tomato paste diluted with 2 times that amount water
 - 2 tablespoons **Gefen Honey**
 - 2 tablespoons brown sugar
 - 1 diced sweet apple or 1/4 – 1/2 cup raisins
 - 1 teaspoon lemon juice
 - 1 tablespoon vinegar
 - 1/2 – 1 pound (1/4 – 1/2 kilogram) pastrami or corned beef, cut into strips
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Start Cooking

Make the Cake

1. Beat the egg whites with the sugar. Combine the yolks with the rest of the ingredients.
2. Fold together with the whites.
3. Pour the batter into three nine-inch round pans. Bake at 350 degrees Fahrenheit (180 degrees Celsius) for 25 minutes or until light brown.

Make the Pastrami

1. Boil together all the sauce ingredients. Lower the fire and add the pastrami. Cook together for 20–30 minutes.

Assemble

1. Spoon pastrami over wedges of sponge cake and serve.

Note:

This freezes very well.

Tip:

If you top the cake with something else that's not so spicy, such as vegetarian liver, you might want to add more seasoning to it.