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Pastrami & Bagels :




Jewish American Deli Favourites



A portrait of Guy Wachs, a man with short grey hair, wearing a light blue striped button-down shirt. He is smiling and looking towards the camera. He is seated at a table with a white plate and a glass in front of him. The background is a blurred outdoor setting with greenery.

Guy Wachs

I was born in Israel, and grew up in America. I spent a good number of years working in New York City.

A portrait of Talía Amit, a woman with long brown hair, wearing a black long-sleeved top. She is smiling and holding a white plate with sliced meat. The background is a bright, outdoor setting with greenery.

Talía Amit

I was born in Israel, and lived in Belgium where I did my culinary studies.

A portrait of Bianca Hirschowitz, a woman with long brown hair, wearing a white long-sleeved top. She is smiling and holding a white plate. The background is a blurred outdoor setting with greenery.

Bianca Hirschowitz

I'm Jewish. South Africa has one of the richest Jewish communities in the world, with ancestors from Lithuania.

A portrait of Ronen Arielly, a man with a beard and glasses, wearing a blue button-down shirt. He is smiling and holding a white plate with food. The background is a bright, outdoor setting with greenery.

Ronen Arielly

I was born in Israel, and spent 20 years living in Australia, China, and the United Kingdom.

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Originating from the Turkish word, which means “pressed meat”, and believed to have been brought to the United States by Romanian Jews in the late 1800s, pastrami is made by curing and smoking beef brisket. A spice rub of black pepper, paprika, cloves, allspice, and mustard seed may be used, and it is usually served hot from the steamer, over rye bread with mustard and pickles. You can find a classic version of it at New York’s Katz’s Deli, which you may have seen from the 1989 movie *When Harry Meets Sally*.

Tasting ★★★★★★ Note

Huber’s Bistro

pastrami with coriander seed,
black pepper & red paprika



This corned beef would go nicely as a main course, or mixed with pastrami on rye bread in a sandwich.
Guy Wachs



This pastrami tastes peppery and moist, with a long finish. There is no fat, and the flavour is good, like the pastrami I remember having in New York. This is something I would enjoy eating very much on a Reuben sandwich. **Guy Wachs**

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Market Place Pan Pacific Hotel

This pastrami looks inviting, and is full of flavour. It's quite lean, with a nice flavour of pepper and chilli, and quite moist. Ronen Arielly



brined & smoked pastrami with peppercorns & spices



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Derived from the Yiddish word, which means “ring” or “bracelet”, bagels have been in existence since the 1600s in Poland. In the 1900s, Polish Jews who moved to New York City brought with them the recipe for bagels. To make a bagel, a ring is made by joining the ends of a strip of dough. It is left to leaven over 12 hours, before being boiled and baked. Today, let’s have a tasting of Jewish American deli staples with four Israelis who are currently residing in Singapore.

Tasting ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ Note

Huber’s Bistro

This fruit bagel has a light flavour and good aroma, with a nice texture, which is crispy. I like it very much. Talia Amit



fruit bagel

This sesame bagel is a little soft. I think children will like it very much. Talia Amit



sesame bagel



bagel

This bagel has a bread aroma and it’s crispier. Talia Amit

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Wild Honey



Providore

This black & white sesame bagel is a traditional bagel, like I used to eat in the United States. The smell of yeast with crispy outside and a dense texture. **Talia Amit**

This bagel tastes just like white bread, with quite a lot of air inside. It could have done with more salt. **Guy Wachs**



black & white sesame bagel



bagel

This black & white sesame bagel is my favourite one of the lot. **Ronen Arielly**

Contact Details

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Wild Honey
6 Scotts Road, #03-01, Scotts Square
Singapore 228209
Tel: (65) 6636 1816





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*This bagel has a buttery, sesame flavour, with a nice crust around which gives it a nice texture. **Guy Wachs***



*I tried this cinnamon raisin bagel with the pastramis; the black pepper and the raisins are a great combination. **Ronen Arielly***



*This cheese bagel tastes doughy and crunchy, it takes me back to childhood. **Bianca Hirschowitz***



*The onion flavour from the onion bagel is quite interesting. I could definitely enjoy it with a good cream cheese. **Guy Wachs***



*This sesame bagel has an aroma of yeast, and a lovely crust. **Ronen Arielly***