



BRITISH SANDWICH WEEK: BRITAIN'S TOP FOUR SANDWICHES REVEALED

It's undeniable that Brits love a good sandwich and the British Sandwich & Food to Go Association is today revealing Britain's best sandwiches and how you can recreate them.

Following the annual British Sandwich & Food to Go Designer of the Year competition where chefs and sandwich developers battled it out to be named Britain's best, the association is sharing the recipes of the winning sandwiches.

Whether it's clubs, subs, wraps, rolls, baguettes, baps, bagels, toasties, pittas or paninis, people nationwide have a soft spot for sandwiches. This admiration of sarnies is just one of the reasons why [British Sandwich Week](#) takes place.

To mark this year's celebrations, below are the recipes for you to be able to create Britain's best sandwiches.

JAMES BURGESS' (OFFICIALLY BRITAIN'S BEST) CALIFORNIA PRAWN ROLL

A bouncy brioche roll, filled with black tiger prawns coated in a passion fruit and mango chilli dressing topped with slices of fresh fruit and vegetables has been crowned the Britain's best sandwich.



INGREDIENTS:

- 1 Brioche Sub Roll
- 15g Cos Lettuce
- 25g Fresh Avocado Slice
- 95g Chopped Black Tiger Prawn with Passion Fruit & Mango Chilli Dressing

- 10g Fresh Diced Cucumber
- 10g Fresh Diced Mango
- 10g Diced Pink Pickled Onions
- 3g Caviar
- 1g Cress

PRAWN DRESSING INGREDIENTS:

- 250g Chopped Black Tiger Prawns
- 60g Cottage Delight - Passion Fruit & Mango Curd
- 50g Mayo
- 3g Korean Pepper Flake
- 15g Lime Juice

METHOD:

1. Mix together the ingredients to make passion fruit and mango chilli dressing and then add the cooked tiger prawns. Make sure you coat the prawns so you get a taste sensation in every mouthful!
2. Cut open a fresh brioche sub roll and spread a thin layer of the curd inside for extra punch.
3. Place the fillings in as follows: dressed prawns, avocado slices, diced cucumber, mango and pickled onions, caviar and top with fresh cress.

KIRSTY'S FITZPATRICK'S HONEY I'M FEELING BLUE

A clever fusion of indulgent caramelised pears, candied walnuts, blue cheese bechamel, tingling hot honey and Gorgonzola Piccante inside sourdough slices.



INGREDIENTS:

- 70g Futura Foods - Gorgonzola Piccante
- 1 Slice Bretzel Sourdough Bread
- 1 Slice Gorgonzola Piccante & Port Cranberry topped Sourdough Bread

- Blue Cheese Bechamel mix 10g
- 2 Slices Prosciutto
- 80g Caramelised Pear
- 20g Candied Walnuts
- 10g Hot Honey

METHOD:

1. One slice of Sourdough Bread
2. Spread 10g Blue Cheese Bechamel Mix onto sourdough bread
3. Crumble Gorgonzola Piccante on top
4. Top with two slices of Prosciutto
5. Place six slices of caramelised pear on top
6. Evenly place the Candied Walnuts over the sandwich
7. Place Gorgonzola Piccante & Port Cranberry Sourdough bread lid on top
8. Place the sandwich under the grill for the ultimate crunch
9. Remove from the grill, place onto a serving plate and drizzle with hot honey

IVOR PETERS' MUMBAI GARAM TOASTIE

A vibrant blend of bold flavors like coriander, chilies, mint, ginger and spices to create a chaat masala and then combining this with potatoes, a variety of vegetables and indulgent Gouda.



INGREDIENTS:

- Eight slices of Mona Dairy - Gouda
- 75g potatoes, peeled and diced
- ¼ tsp chaat masala
- Finely chopped red pepper
- Finely chopped red onion
- ¼tsp cumin seeds

- Two slices sourdough bloomer
- 25g unsalted butter
- 25g mint leaves
- Coriander leaves
- ¼ tsp lemon juice

ADDITIONAL INGREDIENTS:

- Half of a finger green chilli
- Chopped red onion
- Pinch of ginger

- Pinch of sugar

METHOD:

1. Using a blender, blitz the mint leaves, coriander, lemon juice, green chillies, red onion, ginger and sugar together to create a hot mint chutney
2. Peel, dice and boil potatoes until soft.
3. In a large bowl, crush the potatoes and then add the chaat masala, cumin seeds, red pepper and red onion. Mix thoroughly.
4. Pop the bread on a board and butter each slice. Now spread a layer of the hot mint chutney on one of the slices. Then, on the remaining slice, spread the potato mix. Top each slice with an even layer of Gouda.
5. Gently press the slices together i.e. hot mint chutney (with cheese) over the potato (with cheese) slice.
6. Spread more butter on the outsides of the sandwich. Heat a large lidded non-stick frying pan over a medium heat. Toast the sandwich with a lid on for 2 minutes until the base goes crispy, lightly tanned, with the cheese beginning to melt. Flip over and toast the other side for a couple of minutes with the lid on.
7. Serve with some of the remaining hot mint chutney dipping sauce in a small bowl. Devour.

CHARLOTTE PALMER'S JAPANESE FRIED CHICKEN WRAP

This mouth-watering wrap contains tangy pickled coleslaw, spring onion, fresh tomato, Yuzu Kosho Mayo and succulent fried chicken, ready to tingle anyone's tastebuds.



INGREDIENTS:

- One piece H.Smith - Delightful Breaded Chicken
- One tortilla wrap
- 25 grams of pickled coleslaw
- 5 grams of spring onion
- 30 grams of sliced tomato
- 20 grams of Yuzu Kosho mayo

METHOD:

1. Fry the chicken in a good amount of oil until it's golden and crispy

2. Dress with a Japanese-style sauce
3. Chop the chicken into large strips
4. Lay out the wrap and add spread a generous layer of coleslaw
5. Top the coleslaw with the fried chicken
6. Drizzle with the Yuzu Kosho mayonnaise and sprinkle the spring onions
7. Wrap

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Editors Notes:

About British Sandwich Week:

British Sandwich Week takes place from 20-26 May 2024. The annual event showcases the breadth, quality and innovation found within the UK's sandwich and food-to-go sector. Find out more www.britishsandwichweek.com

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About The British Sandwich & Food to Go Association:

The British Sandwich & Food to Go Association is a trade body established in 1990 to represent the interests of all those businesses involved and the food on the move industry. Members range from supermarkets and Food to Go manufacturers to sandwich bars, cafes and the suppliers of ingredients and equipment for the industry. As well as representing the interests of members to Government, the Association sets industry standards, as well as organising events such as British Sandwich Week and the annual The Sandwich & Food to Go Awards, also known as 'the Sammies'.