

Taken from the Daily Telegraph

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## BRITISH SANDWICH WEEK

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Did you know there was a British Sandwich Week? Well it runs every May.

What's it all about then? Well, according to the [British Sandwich Association](#), we should be celebrating this great British institution, which is currently celebrating its 245th year of existence.

So, what defines a sandwich? Good question; apparently it's "*any form of bread with a filling, generally assembled cold - to include traditional wedge sandwiches, as well as filled rolls, baguettes, pitta, bloomers, wraps, bagels and the like, but not burgers and other products assembled and consumed hot. Hot eating sandwiches are also included.*" Good to know!

To celebrate in style, it's recommended that we try International Celebrity Chef **Tom Bridge's Edward and Wallis Club Sandwich**, which I must admit does look rather good: To contact Tom [.tom.bridge@cookerydetective.com](mailto:tom.bridge@cookerydetective.com)



Toms Club Sandwich

**Edward and Wallis Club Sandwich**

Ingredients:

- 3 thick slices of Korn bread
- 25g Cornish butter
- 30ml extra thick mayonnaise
- Crisp shredded lettuce
- 30g creamy Lancashire cheese
- 60g Cornfed Goosnargh chicken breast
- 60g naturally cured rindless streaky bacon
- 1 large Italian plum tomato
- Sea salt & freshly milled black pepper
- 100g **Red Velvet Beetroot, Carrot, Parsnip & Sweet Potato Crisps** (see recipe)
- 4 frilly toothpicks

Method:

1. Lightly toast the Korn bread and allow the bread to cool and then butter two slices, leaving the centre slice plain.
2. Spread 10ml of the mayonnaise onto the first slice; add some crisp lettuce, cheese and 30g of chicken, bacon and four slices of tomato. Season well with salt and freshly milled black pepper.
3. Coat both sides of the plain slice with the remaining mayonnaise and place onto the top of the first slice, pressing down slightly.
4. Top with a little lettuce and add the remaining chicken, bacon, tomato, season with salt and freshly milled black pepper, and sprinkle with a small handful (15g) of crushed vegetable crisps.
5. Add the final buttered slice, press down firmly. Place in firmly the four toothpicks and then carefully slice the club sandwich into quarters and garnish with the remaining vegetable crisps.

**Red Velvet Beetroot, Carrot, Parsnip & Sweet Potato Crisps**

Ingredients:

- Vegetable oil for deep frying
- 6 parsnips, peeled
- 2 large sweet potatoes, peeled
- 4 large carrots, peeled
- 4 fresh Red Velvet beetroots, peeled
- Sea salt
- Freshly milled black pepper

Method:

1. Preheat a deep fat fryer to 190C/375F.
2. Thinly slice the parsnips, carrots, sweet potatoes and beetroot (keeping them separate) using a vegetable peeler, sharp knife or mandolin.
3. Working in batches, deep-fry the parsnips, carrots, sweet potatoes and then the beetroots for 2 minutes until crisp.
4. Drain on kitchen paper and season well.
5. Place into a presentation serving dish, toss the three types of crisps together carefully and if you are serving at once, season with sea salt and freshly milled black pepper or keep in an airtight container.



**Tom's Club Sandwich**

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