

Now you can make your own Ham, Cheese & Mustard sandwich



INGREDIENTS

Two slices of good, fresh, buttered brown or granary bread

A teaspoon of mayo

Sea salt and coarse-ground black pepper

Half a teaspoon of creamy Dijon mustard

About 60g of ham

2 slices of emmenthal

4 slices of vine-ripened tomato

A handful of fresh, mixed lettuce leaves (we use ice-berg, frisee and lollo rosso)

PREPARING THE FILLING

1. Stir the mustard into the mayo with a fork until completely mixed.

2. 'Wiltshire cured' ham is best for this sandwich (our ham is cured for 5 days and then slow-cooked for 9 hours). You can buy this from your butcher, sliced thinly.

3. We actually use greve cheese in our sandwiches and baguettes but this is tricky to get hold of (we have it imported from Sweden especially for us because it has a delicious sweet, nutty taste) so use a good emmenthal instead.

4. Cut four slices of tomato. For total Pret authenticity, measure the slices to exactly 5mm. Every one of our shop kitchens has an expensive, custom-made slicer for this (you can use a sharp knife).

MAKING THE SANDWICH

1. Spread the mustard mayo right to the edges of the bottom slice of buttered bread.

2. Lay the slices of ham on the mustard mayo and cover with the two slices of emmenthal.

3. Arrange the tomato on the cheese and top with the handful of fresh, mixed lettuce leaves.

4. Season with sea salt and coarse-ground black pepper.

5. Put the second slice of bread on and cut in half diagonally with a sharp knife.



PASSIONATE ABOUT FOOD