

# Now you can make your own Mature Cheddar Sandwich



## **MATURE CHEDDAR**

**Two slices of good, fresh, unbuttered brown or granary bread**

**Two slices of good mature (at least 12 months) cheddar**

**4 rings of red onion**

**Four slices of vine-ripened tomato**

**A dessert spoon of your favourite pickle**

**A dessert spoon of mayonnaise**

**Sea salt and coarse-ground black pepper**

**A handful of fresh mixed lettuce leaves**  
*(We use iceberg, frisee and lollo rosso. You can also try cos, swiss chard, rocket or baby spinach.)*

## **PREPARING THE INGREDIENTS**

1. Mature cheddar is worth going the extra mile for. We buy ours from a specialist cheese merchant and cut it into large 4mm thick slices.
2. We have a special Pret pickle, full of apples, onions, ginger, garlic and balsamic vinegar. Choose your own favourite – strong flavours complement mature cheddar.
3. Slice the tomato and red onion with a serrated knife. All our shop kitchens have

a huge electric slicer to make sure that everything is sliced precisely.

## **MAKING THE SANDWICH**

1. Spread mayonnaise right to the edges of the bottom slice of bread (we call this 'picture perfect').
2. Lay the mature cheddar on the bread and season with sea salt and coarse-ground black pepper.
3. Spread pickle over the cheese.
4. Arrange four rings of red onion on top of the cheese, and four slices of tomato on top of the onion.
5. Cover with a generous handful of mixed lettuce and top with the second slice of bread.
6. Cut in half diagonally with a sharp knife.



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