



# Now you can make your own All Day Breakfast Sandwich



## ALL DAY BREAKFAST

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

**2 heaped tablespoons of egg mayonnaise**

**A good quality sausage, cooked and cut into long, 4 mm-thick slices**

**5 grilled streaky bacon rashers**

**4 slices of vine-ripened tomato**

**A spoonful of mayonnaise**

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

**1/3 punnet of mustard cress**

**Heinz tomato ketchup**

## PREPARING THE FILLING

1. A Cumberland sausage is best for this sandwich, grilled dark and sliced into 4 mm strips. Make sure it contains a lot of meat.

2. Slice the tomato across its width. Each of our shop kitchens has a tomato slicer that cuts perfect 5mm slices every time.

3. We use real mustard cress, not the tiny punnets of tasteless oilseed rape that some supermarkets sell. The fiery, peppery real stuff is worth going the extra mile for.

## MAKING THE SANDWICH

1. Use two forks to spread the egg mayo right to the edges of the bottom slice of bread (we call this 'picture perfect').

2. Season with salt and pepper.

3. Arrange the sausage on top of the egg and spread it evenly with mayonnaise.

4. Put the bacon on top of the sausage and squirt in a figure of 8 of ketchup. (This tiny attention to detail is vital.)

5. Put the tomato on top of the bacon and cover it evenly with mustard cress.

6. Put the top slice of bread on and cut the sandwich in half diagonally with a sharp knife.



PASSIONATE ABOUT FOOD