



Worksop Hailed UK Sandwich Capital as Two Winners from the Town Scoop Prizes at Coveted Food Industry Competition

Annual sandwich competition winners announced just in time for British Sandwich Week, which takes place from 16th – 22nd May.

The winners of the annual British Sandwich & Food to Go Designer 2021 Competition have been announced this week and not one, but two of the winners are from Worksop, Nottinghamshire.

Each year, the country's top chefs and food product designers go head-to-head, showcasing their innovation and technical skills as they create their idea of the perfect sandwich in the annual British Sandwich & Food to Go Industry Awards. The event is widely regarded as the Grammys of the sandwich world; a title that has earned the awards ceremony nickname – The Sammies.

Emma Taylor, who works as a product development controller at Greencore, one of the UK's leading producers of convenience foods, wowed judges with her entry in the MSC Cooked and Peeled XL Cold Water Prawn Category.

Named Prawn to be Wild, it combined fresh oriental flavours with avocado, prawns, yuzu mayonnaise and just the right amount of spice fresh all housed on a soft Bao Bun.

In fact, the judges were so impressed that Emma was also crowned the overall winner of the competition.



Sandwich image credit: Frances Cope

Talking of the award Emma said: “I started at Greencore as a work placement and actually fell in love with sandwiches on my sandwich year, so it’s a real honour to pick up this award. I enter this competition every year and it’s something I’m very passionate about. Scooping the overall winners’ prize is a kind of a dream come true.

“What I love so much about this competition is that it really helps to showcase how food to go has changed and adapted over the years and continues to give developers an outlet to be really creative and have fun with food.”

Jim Winship, director of The British Sandwich & Food to Go Association said:

“Winners are judged on innovation, technical ability and of course, taste, across five sub-categories with one overall winner taking ‘best in show’.

“This year, the standards were extremely high, but we were delighted to award the top accolade to Emma Taylor for her Prawn to be Wild Bao Bun. The judges thought this was a brilliant concept and one to be applauded. It really showcased the product brilliantly.”

OVERALL WINNER!



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Target Market: Street Food Vender
RRP £: 5.50

PRAWN TO BE WILD

Ingredients:

60g Royal Greenland - MSC Cooked and Peeled XL Cold Water Prawn
x2 Bao Bun
20g Yuzu Mayo
40g Avocado
12g Chinese Leaf
4g Ginger
Pinch Chopped fresh chili
Drizzle Sirach Mayo
Sprinkle Togarashi
4g Fresh coriander



Workshop's second sandwich extraordinaire is Frances Cope, who's entry into the H. Smith Food Group - Shredded Chicken Category scooped her the winning category prize. Her Naan Chicken Tikka Taco combined vibrant flavours on a homemade naan bread with the judges commenting:

"This was certainly an entry that looked good enough to eat. Colourful, vibrant, and full of flavour. It is especially delightful when served warm on the homemade naan bread."

Frances said: "This is the first time I have entered the competition, so I'm absolutely thrilled to have won. I've always loved food; I have my own food blog where I love to experiment with new flavours and recipes as well as food photography."



Sandwich image credit: Frances Cope

Jim Winship said:

“There’s a lot of excitement in the sandwich and food to go sector as commuters and office workers begin to head back into our city centres. Luckily, whether consumers choose to visit a smaller, independent bakery or deli, or one of the larger more well-known players in the market, there is so much creativity on offer in the industry that workers will be spoilt for choice, when they do return.”



Target Market: Street Food Vender
RRP £: 4.85

NAAN CHICKEN TIKKA TACO

Ingredients:

80g H.Smith - Shredded Chicken
63g Self raising flour
63g greek yoghurt
1.5g honey
1 red onion
2 tbsp white wine vinegar
0.2g salt
15g fresh mint
6ml lemon juice
100g greek yoghurt
10g mango chutney



Ends.

For additional information, images, and interview requests, please contact:

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Or visit the media hub here: <https://www.britishsandwichweek.com/media-hub/>

Editors Notes

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 British Sandwich Industry Awards, also known as the 'Sammies'.

Winning Sandwich Name: Prawn to be Wild

Sandwich Designer Biography

Emma Taylor - Worksop, Nottinghamshire

Emma has worked for Greencore, one of the UK's leading producers of convenience foods, for 10 years where she originally started as a placement student. She fell in love with sandwiches on her sandwich year and was invited back to start work as a concept technologist after graduating. She has progressed through the ranks to product development controller, working with many customers most recently Coop Greencore's biggest FTG customer. She is very passionate about the sandwich designer competition and enters every year, as she feels it really helps showcase how FTG has changed and adapted over the years and continues to give developers an outlet to be really creative and have fun with food. She can't wait for food events/ and restaurants to return to see what new ideas this brings.

Winning Sandwich Name: Naan Chicken Tikka Taco

Sandwich Designer Biography

Frances Cope, Worksop, Nottinghamshire

Frances is a Product Technologist at Greencore, living in Sheffield. She graduated last year with a BSc in 'Food Development and Innovation' and this is her first time entering the competition. She loves getting creative with her own recipes, also styling and photography, so she started a food blog at 16 called The Spoon and Whisk and has never looked back. She has also gained experience assisting on cookbook shoots, working with the likes of Anna Jones and bake-off winner John Whaite.