

## The most popular sandwich tastes in England

Yes! Britain is everywhere, deeply into the sandwich of the daily life of the British!

Sandwiches are almost a staple food in the UK and people eat sandwiches every day. Are generally neatly placed in the conspicuous place not far from the supermarket entrance, they are very sought-after British afternoon lunch!

The history of sandwiches in the UK was interesting, and in 1782 the world's first sandwich was born in the town of Kent, England. Earl John Montagu of the fourth generation sandwich territory, he is obsessed with music and playing cards. In order to play cards for convenience, he let the servant put the meat in two pieces of bread, directly by hand to eat, will not dirty his fingers, he can fill his stomach when he plays cards. His friends next to the cards also ordered the same food: to a "sandwich with the same bread" ... the name of the sandwich comes from this. At first, the sandwich was only a British male nobility snack, and later quickly became popular, as can be eaten everywhere convenient food.

Let's take a look at the following British most popular sandwiches:

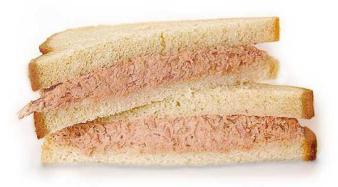
### Egg Mayo (egg with mayonnaise)



Prawn Mayo (shrimp + mayonnaise)



Tuna Mayo (Tuna + mayonnaise)



# BLT (Bacon + lettuce + tomato)



Ham & Cheese



### Coronation Chicken (chicken with raisins)



#### **Roast Chicken**



There are many types of sandwiches, the British people love to rely on the choice of lunch, so the lunch time is the most sought-after sandwiches, usually in the afternoon to the supermarket only a few sandwiches alone in the shelves ...

## Finally had to mention the perfect cutting of sandwiches!



Ultrasonic sandwich cutting equipment for continuous cutting sandwiches, sandwiches bread, sandwich steamed cakes, triangular pizza and other food. CHEERSONIC has developed an automated sandwich cutting ultrasonic solution that provides food companies with a very flexible food cutting machine. Pipeline intelligent ultrasonic cutting system, the use of infrared positioning precision cutting, operating sensitive. Easy and simple economic equipment, no matter who is cutting, the results are the same as perfect !

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