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## Newly Weds Foods Celebrates National Burger Day in the UK

As the gourmet burger trend continues, Newly Weds Foods thought it was only fitting to celebrate with a Build Your Own Burger competition and invited its staff members to use their wonderful creativity in submitting some unique concepts! Last year's event was such a success that this time around it was decided to expand the competition to include 4 categories:

The **Best Blue Sky** burger category was won by Tara Anderson for her Woodland Burger, featuring nothing less than a Squirrel meat patty! As the name suggests, it is purely blue sky, but does include some tasty toppings like Applewood smoked cheese, wild garlic leaves, woodland mushrooms (oyster, chanterelle, porcini), sloe & crab apple jelly and a wild thyme infused brioche bun.

Wayne Keogh created the **Most On Trend Burger**. Tapping into the Flexitarian/meat free health trend, he built the Flexi-Mexi-Carne Burger, a delicious beef patty made with 50% minced steak, cannellini beans, red kidney beans, red onions, lime zest, fresh coriander and a spicy birds eye chilli seasoning. Smothered with melted Monterrey Jack cheese and drizzled with a red enchilada sauce (salsa roja) and topped with fresh kibbled jalapenos. Served with skinny fries and smoked chipotle mayo.

The third category was to create a burger that could be **Producible Tomorrow**. Ideas included...



A Louisiana pork burger from Jonathan Madeley, infused with bbq maple and roasted red peppers, topped with blue cheese and southern fried onion strands with a wonderful mustard mayo and maple syrup dip.

Harriet Hughes created The Sunday Dinner Burger featuring a roast beef burger with a melt in the middle gravy centre, topped with horseradish sprout slaw, honey dusted crispy parsnip and carrots and pigs in blankets on skewers, wrapped in a Yorkshire pudding.

Sue Ellis created a Napton Water Buffalo burger with mozzarella, smoky bacon, tomato and spicy mayo in a toasted wholemeal deli bun.

## Newly Weds Foods

In the 4<sup>th</sup> category, there were 2 standout winners for overall **Best Paper Concept**:

The Oh La La Burger by Matt Usher, a 21 day dry aged beef burger with bourguignon flavoured seasoning and truffle mayo topped with Comte cheese, sautéed chanterelle mushrooms, brie, sauce au tomat, a marbonne tomato and French crisp lettuce in a brioche bun. Served with a beef demi-glace dipping sauce!

Yorkshire Burger by Ed Dawson, a locally raised beef dry aged for a minimum of 28 days cooked over a smoky pit of responsibly sourced Yorkshire oak chips. Served between Yorkshire pudding batter buns and complemented by Masham real ale chutney and melted Wensleydale sauce then topped with a dressed Yorkshire salad. Served with chunky chipped Bannister potatoes.

Other contenders included an on trend vegetarian Jackfruit Burger and Who Shot The Buffalo. To find out more, please see our website to download a full copy of all the burger creations.

-Ends-

For further information, please contact:

Dr Charlotte Baird

Newly Weds Foods Limited

Tel - 01924 280444

[www.newlywedsfoods.co.uk](http://www.newlywedsfoods.co.uk)

[sam@newlywedsfoods.co.uk](mailto:sam@newlywedsfoods.co.uk)