



B[♥]WICHERED

BY
SAVOYCHEF™



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Thank You for Purchasing our product!

Savoychef was created after realizing there wasn't a way to make lunches fun for our children so we decided to design kitchen tools that we'll also confident using ourselves. We believe lunches shouldn't be a hassle but a happy experience for both for parents making them and for kids eating at the school cafeteria with their friends. Please contact us at any time if you have any questions.

Email us at: hello@savoychef.com

What Type of Bread to Buy

Our sandwich cutters are designed for larger bread with the least amount of waste possible. This means the cutter shapes might be too large for smaller bread. Following these guidelines will ensure amazing results!



Perfect Size

- The perfect bread shape for the center area is 4x4" not including the crust. That will allow the bread to be large enough to fit the entire sandwich cutter shapes.

Crust area isn't sealable.



Toaster

- Be warned if you decide to use the toaster, that can reduce the size of the bread.



Squished

- Grocery stores don't handle bread carefully sometimes and if the top center is caved in, the shape might get cut off.



Stale

- Stale bread will prevent clean cuts with the cutter. Test by poking the bread to check the moistness. Moisture the better the results will be.

Which Brand is the Best?

We've tested over a dozen bread brands and some have performed better than others. Here is the list of all the bread that we recommend using.

Click below for the updated list:

[Click Here](#)

Recommended!

#1 Martin's - Butter Bread - Closest to Uncrustables bread and best texture.

Martin's - Potato Bread

Martin's - 100% Whole Wheat Potato Bread

Nature's Own - Butter Bread - A little fluffier than Martin's but works great! Nice elasticity.

Sara Lee - Butter Bread - Same consistency as Nature's Own - Butter Bread

Great!

Pepperidge Farm - Butter Bread

King's Hawaiian - Hawaiian Sweet Bread

Dave's Killer Bread - 21 Whole Grain and Seeds

Dave's Killer Bread - White Bread Done Right - Size may vary. Make sure it's not squished and the top arch isn't squished.

Sara Lee - Honey Wheat

Good:

Wonderbread

Sara Lee White Bread

Nature's Own - 100% Whole Wheat - If using the sealer, the bond isn't as strong.

Sara Lee - 100% Whole-Wheat - If using the sealer, the bond isn't as strong.

NOT RECOMMENDED:

Sara Lee Classic 100% Whole-Wheat Bread (reported by customer)

rye bread (too dry)

gluten-free bread

frozen bread



BWICHED
SANDWICH CUTTER & SEALER SET

How To Use Sandwich Cutters

How to Use Sandwich Cutter



1.) Create your sandwich and pick a shape of your choosing.



2.) Place the sandwich cutter on top of the sandwich.



3.) Press the sandwich cutter down firmly.



4.) Flip over the sandwich.



5.) Push down on all the edges to separate the shapes and the crust



6.) Remove the crust.



7.) Flip it again. Use your fingers or a butter knife to gently ease the sandwich from the cutter.



8.) Enjoy your gorgeous sandwich!

Vegetable / Fruit cutter Instructions



1.) Pick vegetables, fruits, cheese, etc of your choosing with the stamp that you prefer.



2.) Assemble the stamp with the holder to protect your hand while pushing down.



3.) Use your index finger to push the food out of the cutter.



4.) Have fun mixing and matching different shapes!



How To Use Sandwich Sealer

How to Use the Sandwich Sealer



1.) Cut the filling such as cheese and ham using the mini cutter. (This step is only for ham and cheese)



1.) Apply peanut butter and jelly or any filling in the center. (To understand the right way to put the filling, refer to page 9)



3.) Assemble the sandwich.



4.) Firmly press with a large cutter.



5.) Flip it over if the crust doesn't separate all the way. Place the sealer through the large cutter.



6.) Firmly press the sealer. If you've flipped it over, this step will help to separate the crust. Remove the cutter and sealer from the sandwich.

Different Method for Fillings

This section is if you'd like to use salads as a filling. The process can be slightly different because it's harder to seal.

Option 1



1.) Use the small cutter as a guide and put the filling.

2.) Remove the cutter and repeat steps 3-8.

Option 2



1.) Cut the bread slices first so you can see the edges. Apply the filling in the center.



2.) Put the other piece on top and push the edges down with a sealer.

Common Problems

issue 1: Brittle Bread

Not all bread are made the same and staleness may affect the use. To get a better result we suggest you try the following.



1.) If the edges are cracking too much, this means the bread is too stale or doesn't have enough elasticity.

2.) If this happens, flip over and put the sealer through the cutter. Repeat steps 6-8.

issue 2: Not cutting all the way



If it doesn't cut all the way, flip it over and repeat steps 5-6. This will create a scissor effect and makes it easier to separate.

Common Problems

It's not sealing properly

If it's not sealing properly there may be several issues. Here is a list of areas to check:

- If the bread is a bit too small, that may be an issue because crust can't be sealed. For better results try cutting the bread individually with a cutter piece, put the filling, assemble the sandwich, and seal (Option 2).
- We suggest buying the type of bread that we recommended on page 5.
- If it's getting loose after sealing, that means it wasn't pressed firmly enough or it has too much filling.
- Make sure the filling doesn't extend to the edges because it won't seal properly. We recommend direct bread to bread seal.

The Bread is too small

If the bread is too small it won't seal properly. The best way to make it slightly larger is by squishing the slices individually. You can do this by putting a cutting board on top of the slice and press it down.



How To Use Sandwich Sealer v2

How to Use Sandwich Sealer v2

Method A



1.) Apply your preferred filling and create your sandwich.



2.) Use the cutter and firmly push it down.



3.) Flip it over and get the sealer on top of the sandwich.



4.) Firmly push down on the sealer and you're done!

Method B



1.) Use the cutter to cut the bread individually. Add your filling on one side.



2.) Assemble the sandwich.



3.) Put the sandwich in the cutter.

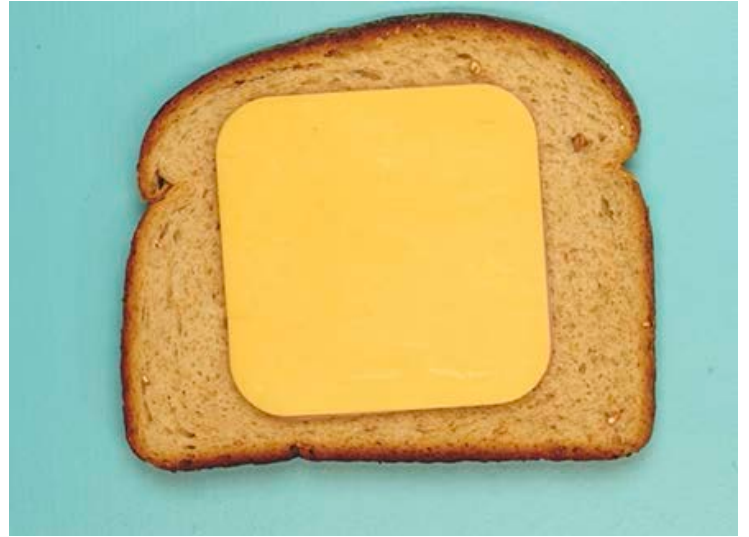


4.) Firmly push down with the sealer. You're done!

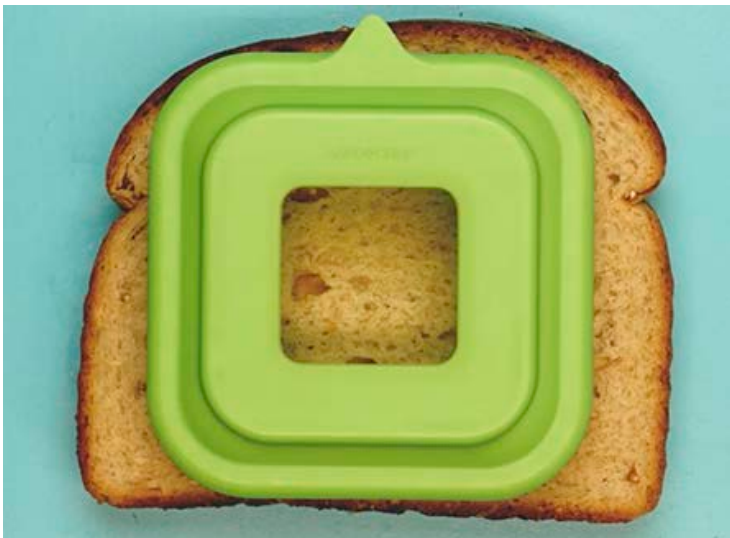
Method C



1.) Use the mini cutter to cut the ham/cheese.



2.) Assemble the sandwich.



3.) Use the cutter to cut the sandwich.



4.) Flip it over.



5.) Use the sealer and firmly press the sandwich.

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Healthy Sandwich Recipes

Hide The Veg Sandwich

- ¼ cup steamed broccoli
- ¼ cup bell pepper, very finely chopped
- ½ small carrot, very finely chopped
- 1 ¼ cup ricotta cheese
- 2 slices bread

1. Stir together broccoli, bell pepper, carrot, and ricotta in a bowl.

2. Spread about a ¼ cup of the ricotta mixture on a slice of bread and top with the second slice.

Hummus A Tune! Sandwich

- 2 tablespoons hummus
- 1 slice of tomato
- ¼ cup spinach
- Salt to taste
- 2 slices bread

Spread hummus on one slice of bread. Top with tomato slice and spinach. Sprinkle with salt, and place the second slice of bread on top.

Bananutella Sandwich

- 1 tablespoon nutella
- 1 banana, sliced
- 2 slices bread

Spread nutella on one slice of bread. Arrange with banana slices in a single layer, and place the second slice of bread on top.

Hammy Cuke Sandwich

- 2 slices of ham
- 1 slice of cheese of your choice
- 1 small cucumber, sliced thinly
- 2 slices bread

Place the ham and cheese on the bread. Arrange the cucumber slices in an even layer. Top with the second bread slice.

Salad Recipes

Besides the more common PB&J or ham and cheese sandwiches, we've compiled a list of extra filling ideas you can add!

Egg Salad

- 4 chopped, hard-boiled large eggs
- 2 tbsp mayo
- 1 tbsp chopped dill pickles
- 1 ts dijon mustard
- 1 ts chives. Cut finely.
- 1/4 ts apple cider vinegar
- salt and pepper to taste

Mix everything together

Tuna Salad

- 1 6oz can of tuna
- 1/4 cup celery
- 2 tbsp minced onion
- 4 tbsp mayo
- 1/2 ts lemon juice
- salt and pepper to taste

Mix everything together

Avocado Egg Salad

- 2 large eggs
- 1 tbsp greek yogurt
- 1 ts dijon mustard
- half avocado
- 1 ts chives
- finely chopped lettuce
- salt and pepper to taste

Mix everything together

Chicken Salad

- 1 cup cooked chicken (you can get rotisserie chicken)
- 2 1/2 tbsp mayo
- 3 tbsp finely chopped celery
- 2tbsp green onions
- 1 ts lemon juice
- salt to taste

Mix everything together

Leftover Crust Recipes



We have a perfect solution to the leftover, unused part of the bread. They can be used in many recipes. The first step is to save the crusts in a zipper bag inside your freezer. Take it out when you have enough, or when it's time to use them.

Breadcrumb

• Italian-style:

- 1 cup plain breadcrumbs
- 1/4 cup grated Parmesan cheese
- 2 tablespoons dried parsley
- 2 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon Kosher salt
- 1/2 teaspoon black pepper

• Cajun-style

- 1 cup plain breadcrumbs
- 1 teaspoon paprika
- 1/4 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1 teaspoon oregano
- 2 tablespoon dried parsley
- 1/4 teaspoon red pepper flakes
- 1/2 teaspoon Kosher salt

• Garlic Herb:

- 1 cup plain breadcrumbs
- 2 teaspoons dried minced garlic
- 2 tablespoon dried parsley
- 2 tsp Italian Seasoning
- 1/2 tsp Kosher salt
- 1/2 tsp black pepper

1) Take the leftover and let it dry out in a warm place or put them a baking sheet inside the oven with a temperature of 350 degrees. If you're putting it in the oven, routinely check the bread every 10 minutes. Take it out when it's hard.

2) Once it's cool enough to touch, break it up into pieces and put them inside the food processor.

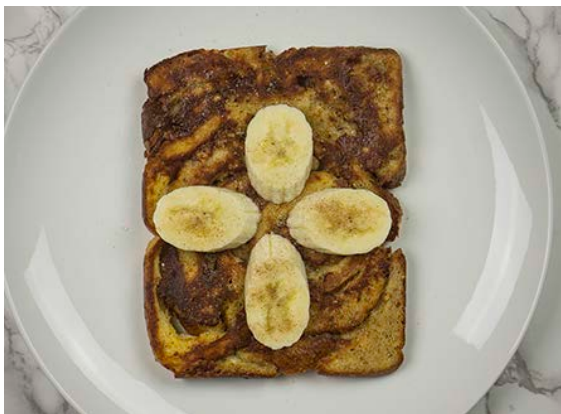
3) Now that you have plain bread crumbs, you can season it however you'd like.



Leftover Crust pt2

French Toast

- 8 Bread crusts
- 1 egg
- 1 Tbsp Milk
- 4 teaspoon Sugar
- 1/8 tsp Vanilla extract.
- 1 Tbsp butter
- (optional) banana
- (optional) maple syrup



- 1)** In a mixing bowl, combine milk, sugar, and vanilla extract. Mix it well.
- 2)** Put the crust and let it soak.
- 3)** Melt butter in a frying pan over medium heat. Add the crust once the pan is ready. Flip it over when it gets brown.
- 4)** Keep flipping so it can be cooked evenly on both sides. It's ready when both sides are golden brown.
- 5)** Top it with bananas and add maple syrup.

Bread Pudding

- 5 cups of chopped bread crusts
- 2 Tbsp melted butter
- 1/2 cup raisins
- 4 eggs, beaten
- 2 cups milk
- 3/4 cup sugar
- 1 tsp ground cinnamon
- 1 tsp vanilla extract



- 1)** Preheat the oven to 350F.
- 2)** Take a square baking pan and combine the crusts, raisins, and drizzle the melted butter.
- 3)** In a bowl, combine milk, eggs, sugar, cinnamon, and vanilla. Mix them well and put them in the square baking pan.
- 4)** Poke the bread with a fork until they're completely soaked up the mixture.
- 5)** Bake for 40 minutes in the oven, or until the top springs back when lightly tapped.

Leftover Crust pt3

Cinnamon Bites

- 3 cups crusts cut into 1.5" pieces
- 2 tbsp butter, melted
- 1 tbsp sugar
- 1/8 tsp cinnamon
- 1/8 tsp salt



- 1)** Preheat the oven to 350F.
- 2)** Place bread crusts in a large bowl. Drizzle over butter, tossing the bread crusts. Afterward, sprinkle and toss half of sugar, salt, and cinnamon mixture.
- 3)** Spread out on a parchment paper over a baking trays.
- 4)** Bake for 10 minutes or until crunchy. If the trays are stacked, the bottom will take longer.
- 5)** Sprinkle the rest of sugar mixture while it's still hot.

Peanut Butter French Toast Casserole

- 4 eggs
- 3/4 cup milk
- 1/2 cup sugar
- 1 tsp vanilla
- 1 tsp cinnamon
- 1/2 cup peanut butter
- ~6 cups cubed bread crusts
- 1/2 cup raisins

- 1)** Preheat the oven to 350F.
- 2)** Spray an 8 or 9" square pan or pie plate with nonstick spray.
- 3)** In a mixing bowl, mix eggs, milk, sugar, vanilla, peanut butter, and cinnamon
- 4)** Spread out the bread and raisins in a pan. Pour the mixture and toss lightly to coat.
- 5)** Bake for 30 to 35 minutes or until the top is golden brown.

Leftover Crust pt4

Croutons

- 5 cups bread crust cut into cubes
- 2 Tbsp unsalted butter
- 2 Tbsp Extra Virgin Olive Oil
- 2 medium garlic cloves pressed
- 1 Tbsp fresh parsley finely chopped,
1 tsp dried parsley
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper



1) Preheat the oven to 375F.

2) Combine the butter, olive oil, garlic, parsley, salt, and pepper in a pan. Heat until the butter melts completely, and stir to meld the flavors.

3) In a mixing bowl, put the bread and drizzle the mixture. Toss them until the bread has been coated well.

4) Put them on a baking sheet in a single layer and put it in the oven.

5) Bake for 15 to 20 minutes or until crunchy and golden brown.

