Contributors

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We are **passionate** about food. Pret creates **handmade, Natural** food, avoiding the obscure chemicals, additives and preservatives common to **SO MUCh** of the 'prepared' and 'fast' food on the market today.



Passion Fact No. 35

A New Yorker called George Crum invented the crisp in 1853. "Crum's Crisps"....or so legend has it. We find "bold" potatoes make especially good crisps. They are bigger than average on account of being grown for longer and with plenty of space between them. We slice our potatoes particularly thick to ensure Maximum crispiness. We then hand cook our crisps, changing the oil frequently. Dirty or burnt oil would of course taint the taste of the crisps and ruin the seasoning and Natural flavours we use.

If you would like to speak to us about anything to do with Pret, **please**

on 020 7827 8888

www.pret.com

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