

Academy 360



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About our Product

➔ Our product is called 'Mack Panack'. It consists of the traditional Sunderland meal, Panackelty.

➔ Notre produit s'appelle Mack Panack. Il est composé d'un repas traditionnel de Sunderland, Panackelty



Our journey...

Originally, we as a team could not think of a product suitable for the french market. After alot of tears, tiffs and tantrums, we finally decided to go with Panackelty.
(A north-easten traditional meal.)

There were many other ideas yet they did not work out in the end.



Ingredients to make a Mack Panack

What You Need:

Corned Beef, potato, sausage, vegetables and gravy.

Ce que vous devez:

Corned beef, de pommes de terre, saucisses, légumes et la sauce.

However most of these ingredients are changeable. Reason being, Panackelty is very flexible - by which I mean you can 'customize' it by including your own ingredients.



History

- Panackelty is a roasted food dish consisting of meat, mainly corned beef and root vegetables. It is left to bake through-out the day in an oven pot on low heat. Originating in the Sunderland area of North-East England, the dish was a favourite of working class families and was traditionally eaten on a Monday, as left over meat and vegetables from Sunday could be used.



Thank you for listening!

We hope you choose ...

