



NEW

LION VEGAN JAPANESE STYLE MAYO



Based on the Japanese classic, our new Lion Vegan Japanese Style Mayo is rich, creamy, and bursting with umami, delivering a really authentic flavour profile. Unlike regular mayonnaise, it has a signature tang and depth of flavour that makes it seriously crave-worthy!

It's the ultimate condiment for everything from homemade dishes to takeaway favourites like crispy fried chicken or classic fish and chips.



In the kitchen, it's a game-changer. Stir it into sauces, whip it into dips or spread it generously on burgers, wraps and potato salads.

Versatile, on-trend, and totally delicious – this is the mayo your menu's been waiting for.

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AAK
Foodservice



OKONOMIYAKI TOPPED WITH LION VEGAN JAPANESE STYLE MAYO

Serves: 2 **Cooking Time:** 10 to 30 mins

**Dietary Type /
Allergen Information:**



INGREDIENTS

3 large free-range eggs
3 tbsp plain flour
½ tsp sea salt
½ tsp dark soy sauce
½ tsp toasted sesame oil
2 large spring onions, thinly sliced
275g/9%oz white cabbage, shredded
Sunflower oil

Lion Vegan Japanese Style Mayo

HOW TO MAKE IT

1. To make the batter, whisk together the eggs, flour, salt, soy sauce and toasted sesame oil until smooth.
2. Add the spring onions and cabbage into the batter and mix together until everything is well coated.
3. Heat enough oil to cover the bottom of a large frying pan over a medium-high heat until. Line a warmed plate with kitchen roll.
4. Spoon some of the cabbage mixture into the pan into circles that are 5-10cm wide. Press down with the back of the spoon and fry until golden-brown on each side, flipping halfway. Transfer the pancakes to the kitchen roll to drain.
5. Fry in batches until you've run out of mixture.
6. Serve the pancakes drizzled with stripes of Vegan Japanese Style Mayo.