



LION

ESTD. 1831

MUSTARDS AND CONDIMENTS



CONDIMENT



GLAZE



SAUCE



The essentials for every kitchen. Our condiments cover the classics, from our rich and fresh tasting Mint Sauce to our pack-a-punch Horseradish, and from creamy Tartare to fruity Mango Chutney.

Our must-have mustards span all the favourites, with aromatic French, fiery English, smooth Dijon and versatile Wholegrain.

ONE POT MUSTARD AND CIDER PORK

SERVES 4

INGREDIENTS

4 pork loin steaks
1 bramley apple
1 large onion
3 tbsp Lion Wholegrain Mustard
500ml cider
100ml single cream
2 tbsp vegetable oil

HOW TO MAKE IT

1. Cut the onion into large pieces (2cm)
2. Preheat a large sauté pan (one with a lid preferable) and add the vegetable oil to the pan
3. Gently soften the onions for 3-4 minutes
4. While these cook, peel and chop the apple into similar size pieces as the onion
5. Add the apple, cider and wholegrain mustard to the pan
6. Cover and allow to cook on a low simmer for 30-40 minutes until the apple is soft and tender
7. Remove the lid and bring the sauce to a rapid boil, and reduce by 1/3
8. Reduce the heat and add the pork loin steaks to the pan
9. Allow to cook through for 10-15 minutes depending on the thickness of the steaks
10. Add the single cream and mix through, season to taste and serve with mashed potato



Discover the full range of flavours and more exciting recipes at www.lionsauces.co.uk

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Coarsegrain Mustard – 2.27L

Made with whole mustard seeds for a distinctive texture, flavour and appearance.



Dijon Mustard – 2.27L

An authentic French recipe using brown mustard seeds from Dijon, blended with vinegar and sea salt for a deep and smooth flavour.



English Mustard – 2.27L

The hottest mustard in the Lion range, with a traditional fiery flavour.



French Mustard – 2.27L

Mild and aromatic with a deep brown colour, this mustard is blended with garlic and oregano.



Horseradish Sauce – 2.27L

Hot and peppery, this traditional, creamy sauce is full of the intense spiciness of horseradish root.



Mint Sauce – 2.27L

Real mint gives this sauce the fresh, bright flavour that customers expect from a traditional favourite.



Tartare Sauce – 2.27L

Creamy and tasty, packed with the punchy flavours of gherkins and capers.



Apple Sauce – 2.27L

Fruity and juicy, with chunks of apple, this sauce is sweet enough for puddings as well as a perfect partner to pork.



Mango Chutney – 2.27L

Sweet and fruity with deep, spicy and aromatic undertones.



Cool Salsa Sauce – 2.27L

A juicy, tangy classic, packed with tomato, onion and garlic and mildly spiced with chilli.



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