



LION

ESTD. 1831



PREMIUM VEGAN MAYO

DIP  DRESSING  CONDIMENT 

A new cool, creamy partner for a huge variety of dishes, the Vegan Mayo joins the Lion condiment range. The rich flavour and texture is carefully crafted to cater for all customers, offering the classic taste of mayo without the egg.

Premium Vegan Mayo is consciously designed to meet the needs of a range of dietary requirements; free from gluten and suitable for vegetarians and vegans – it really is the most versatile of sauces.



Vegan Society Registration

Ensuring our customers can stock our product with confidence.



VEGAN COLESLOW

INGREDIENTS

- 2 spring onions, finely chopped
- 2/3 cup/175ml Premium Vegan Mayo
- 1 tsp black pepper
- 1 tsp celery salt
- 3 tbsp granulated sugar or sweetener
- 2 tbsp Apple Cider Vinegar
- 1/2 a red cabbage, finely shredded
- 1/2 a white cabbage, finely shredded
- 3-4 carrots, peeled and shredded
- Salt (optional)



HOW TO MAKE IT

Mix first six ingredients in a large mixing bowl to make the dressing. Stir in the shredded cabbage and carrot and toss to coat. Add additional salt to taste.

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

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WHY VEGAN ?

As the drive towards healthy living shows no sign of slowing down, and wellness and sustainability weigh on consumer consciences, veganism is more popular than ever before.

Caterers need to offer flavourful solutions to an ever demanding crowd of consumers with a range of dietary preferences. Lion provides the perfect solution through its extensive range of sauces which help make dishes stand out from the crowd.



There has been a 360% increase in the number of vegans in the UK in the last decade

Mintel - Attitudes towards Leisure Venue Catering, June 2017

WHY NOT HAVE YOUR OWN ADVENTURE IN SAUCEOLOGY®?

SAUCEOLOGY®

A MASTERCLASS IN FLAVOUR



Fuse our other vegan-friendly sauces to shake up the traditional mayo flavour. Try **Lion Habanero Sauce** with **Lion Premium Vegan Mayo** to add a sharp fruity tang, or the **Lion Asian Sticky Sauce** to bring a tantalising taste of Asian cuisine through a combination of ginger, chilli and garlic. Visit: www.sauceology.co.uk for more ideas.

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