



LION

ESTD. 1831



CHUTNEYS

INGREDIENT



DIP



CONDIMENT



These slow-cooked Chutneys are created to **add body and flavour** to a wide range of dishes. Produced in 1.25kg resealable pouches, they're as versatile as it gets. Expect bold flavours and deep, rich back notes, with impressive particulates and no added colours.

*Inspired
by chefs*



80%
LESS PLASTIC
PER UNIT

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

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Caramelised Red Onion 1.25kg

Fresh onion is slowly caramelised, resulting in a glossy, generously particulated chutney with notes of molasses.

Superb with cheese, in a sausage baguette or with a ploughman's.



Chunky Chilli Jam 1.25kg

Pepper and chilli notes make for a thick jam that is sweet with just enough chilli heat.

Not polarizingly hot - it is delicious with cured meats and Manchego cheese and on top of pimped up cheese on toast!



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