



LION[®]

**The flavour does the lion's share,
now it becomes an ice cream**




The unmistakable taste and fierce crunch of a Lion, now transformed into a delicious ice cream.


An irresistible combination of sweetness and crunch,
which will conquer the countless fans of this legendary snack.

Suggested proportions from Spazio Culinario






Prepare the white base using PERUGINA Base Neutra 100, mixing the ingredients according to the table below. It is possible to prepare the base hot or cold. For an exceptional end result, we suggest you allow the base to rest for at least 4 hours.



BASE 100 NEUTRA	Sucrose	Dextrose	Milk	Skim milk powder	Cream (35% m.g.)	Glucose	Total recipe weight
90 g	135 g	20 g	640 g	15 g	85 g	15 g	1000 g



Combine 300 g of Lion Paste with 3kg of white base and mix. After you remove the mixture from the ice cream machine, drizzle with 450 g of Lion Variegato. Store the ice cream at a core temperature of approximately -11 °C.



Flavour sign
Lion

Attention:
The flavour sign bearing the trademark LION (property of Société des Produits Nestlé) depicted above, like all advertising and marketing materials bearing this trademark, must be mandatorily used to mark only ice cream prepared with LION Paste and Variegato according to the preparation procedure illustrated in this document. Different and/or non-complying uses, like any other violation of trademark rights, will be assessed by the Nestlé Group for possible measures in the appropriate forum.

CODE	Description	Sales unit	Pieces per box	Format	Lasts in Months
700204	PERUGINA Base Neutra 100	Box	4	4x3kg	24
505118	LION Pasta+Variegato	Box	2	1x4kg + 1x6kg	24