



LYONS Designer Dessert Sauce™ **DESIGN GUIDE**

helping you to create formal and informal plate creations

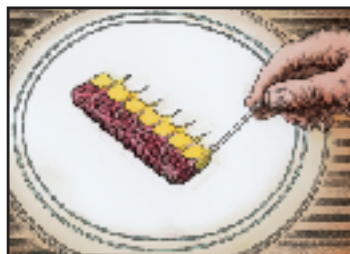
Lyons Magnus - 800-344-7130 - www.lyonsmagnus.com

Bars

Great for a smaller formal presentation. Allows for use of multiple colors.



Step One: Use firm pressure on the bottle to form thick stripes of sauce. Use as many contrasting colors as appropriate with the particular dessert and size of plate to be used.



Step Two: Draw a toothpick across the width of the stripes to a point just outside the last stripe (creating the pull). Continue pulls across the width of the bar, either in the same direction or in alternating directions.

Lattice

An easy to execute design that features crisscrossing straight lines.

Step One: Using any flavor, create a sequence of straight lines completely across a dessert plate.

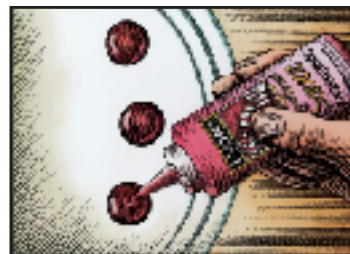
Step Two: Rotate the plate 90 degrees, then create an alternating sequence of straight lines using a contrasting sauce.



Hearts

As easy as a squeeze. Single or double, it's your call.

Step One: Using any flavor of Designer Dessert Sauce, place three pools on a plate.



Step Two: Layer dime-sized pools of contrasting sauce within the existing pools. (Double-Heart variation: add additional contrasting pool into the center of the second pools so that there are now three pools of sauce layered upon each other.)



Step Three: Draw a toothpick or the tip of a knife in a continuous motion through all of the pools to form three consecutive hearts.

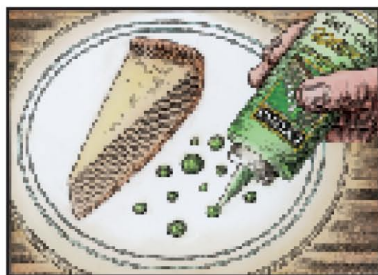


LYONS Designer Dessert Sauce
DESIGN GUIDE

helping you to create formal and informal plate creations

Let It Flow™

Make it Informal

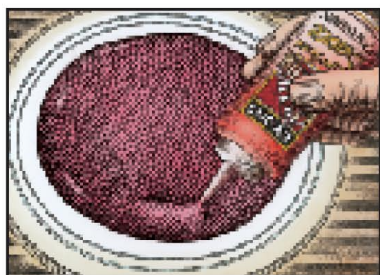


Dots - Simple dots can also effectively merchandise a dessert. Place dots randomly around the plate and in random sizes. Use contrasting sauces that are appropriate for the dessert



Stripes - A simple, casual striping effect can effectively merchandise a dessert. Choose an appropriate sauce for the dessert, and with even pressure on the bottle create stripes across the dessert and plate. Use the same technique with a contrasting second sauce for additional effect

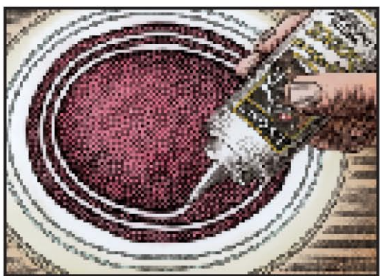
Serpentine - It looks difficult, but it's not! Just keep thinking of a backwards letter S as you move around outer edge of the plate. Start the second S just above the bottom of the first S so that they "interlock". Keep up that pattern all around the plate and you'll have the "serpentine". Place dots around the outer edge of the serpentine to finish the effect.



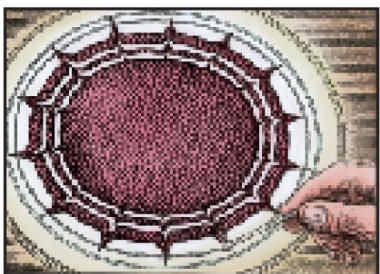
Pulls

Referred to as a "spider web" effect. Desserts are placed in the center.

Step One: Fill the well of a dessert plate with any flavor of Designer Dessert Sauce. Fountain Supreme Chocolate Syrup also works well for this task.



Step Two: Using a sauce with a contrasting color, create two circles of sauce along the outer edge of the sauce "pool".



Step Three: Draw a toothpick or the tip of a knife or skewer from a point just inside the two circles to a point outside the original sauce pool. You've now "pulled" the circles out on the plate - rotate the plate slightly and continue your pulls around the plate until the entire circle is complete. For optimum results wipe the toothpick with a clean cloth between pulls.



Mango · Caramel · Kiwi-Lime · White Chocolate · Raspberry · Chocolate · Lemon Zest · Cinnamon

LYONS Designer Dessert Sauce™

Lyons Magnus - 800-344-7130 - www.lyonsmagnus.com