

# Trick or Drink!

The scariest time of the year is here... let eerie moonlight bring magic and mystery to your bar or restaurant. Re-create a spooky atmosphere and give your customers a treat with MONIN's authentic Halloween drinks!

## Recipes

### Pumpkin Spice Latte

- 20 ml MONIN Pumpkin Spice syrup
- 150 ml milk
- 30 ml espresso

Pour MONIN syrup into a latte glass. Steam milk until frothy and pour over MONIN flavouring. Pour coffee over gently. Serve.



### Bloody Halloween Martini

- 10 ml MONIN Blood Orange syrup
- 5 ml MONIN Gingerbread syrup
- 50 ml vodka
- 40 ml fresh orange juice
- 2 orange bitter dashes

Shake ingredients with ice and strain into a glass. Stir and serve.

You can garnish with gingerbread and orange slices.



## 💡 Tips

### Jelly Wobbles

- 100 ml MONIN Syrup (Blood Orange, Blackcurrant, Blue Curaçao, Strawberry...)
- 50 ml hot water
- 10 ml lemon juice
- 6 leaves of gelatin

Soak gelatin leaves in cold water for 10 min to soften them. Heat up 50 ml of water. Strain gelatin leaves and incorporate them to hot water. Stir and let stand for 2 min. Add syrup and lemon juice. Stir. Pour mix into silicone mould. Place in the fridge for at least 3 hours before unmoulding. Unmould gently and enjoy.



### Frozen with Fear!

- 1 - Mix 30 ml MONIN Blood Orange syrup with 180 ml of water. For your ice cubes to be clear, use distilled water that has been boiled.
- 2 - Put some frozen red fruits in the ice cubes mold, such as redcurrants or gummy candies, such as crocodiles or worms.



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— ULTIMATE TASTE —  
ULTIMATE CREATIVITY