

**WARM-UP**  
**your winter**  
with MONIN Treats



## Winter Programme

Here comes winter with its biting cold and shorter days. Wrap your hands around a steaming mug in a cosy coffee-shop atmosphere or by the fireside, snuggled in a blanket. Share this comforting feeling by **dreaming-up and crafting the most indulgent beverages.**

Let this programme be your **source of inspiration and have your customers coming back for more!**



**MONIN**<sup>®</sup>

For more beverage inspiration,  
see [www.monin.com](http://www.monin.com),  
and the free MONIN App.

# WINTER 2016 TRENDIEST DRINKS CONCEPTS

## ALCOHOLIC DRINKS

### Old Fashioned

#### THE CONCEPT

Old fashioned is the new fashion!

A star at the Paris Old Fashioned Week, **this twisted classic cocktail, Prohibition style, is making a comeback on the cocktail scene.** As they say in fashion, what goes around comes around! **Already appearing on many cocktail menus in upscale bars, this drink is emblematic of the nostalgic, craft cocktail trend.** Many consumers are **now re-discovering whiskey cocktails** making the Old Fashioned an 'it' drink once again!

#### PROMOTION TIPS

You can age it in a barrel or smoke it, **add fancy garnishes and preparations, and serve it in a nicely polished, old fashioned glass.** Try infusing your glass with smoke for the most amazing serving effect.

#### RECIPE TIPS

- **The more choices you give your customers, the more attractive the option looks.** Let your customers create their cocktail to suit their own taste: with rum, bourbon/whiskey or a cognac base, and flavoured with spicy, (Falernum, Ginger, Spicy), coffee-specials (Salted Caramel, Tonka Bean...) or gourmet treat flavours (Popcorn, Speculoos, Macaroon...).
- **Choose any bitter you like,** from orange to chocolate: try orange bitter with Falernum and chocolate bitter with Donut and Popcorn.
- **Serve it on an ice ball or carved ice.**
- **Convert it into a Hot Toddy simply by adding hot water** instead of bitters.

### Popcorn Old Fashioned

- 15 ml MONIN Popcorn syrup
- 50 ml bourbon whiskey
- 2 dashes bitter

Combine ingredients in a glass filled with ice cubes. Stir and serve.

**SUGGESTIONS:** you can replace MONIN Popcorn syrup with MONIN Donut, Brownie, Coffee, Falernum, Honey or Pumpkin Spice syrup.



## NON - ALCOHOLIC DRINKS

### Hot Tea

#### THE CONCEPT

A bestseller in winter, **tea has become a must-have on coffee-shop menus, as soon as autumn leaves start to fall.** During winter, the tendency is to choose natural, handcrafted, appealing drinks to help you take a soothing break; tea therefore becomes your best friend throughout the season. Easy to prepare, with **strong visual appeal and incorporating fruits, spices or herbs,** it is best served in a transparent tea pot for sharing or savouring alone.

#### PROMOTION TIPS

Garnishes play a central role, **differentiating your offer** from the tea experience people have at home. Don't hesitate to add plenty of **fresh, dry or frozen fruits,** crushed cardamom pods, cloves, cinnamon sticks, almonds, fresh mint...

#### RECIPE TIPS

- Use cascara, mate or rooibos instead of regular tea, jumping on the **undiscovered coffee and ethnic trends.**
- Transform hot tea into an appealing **hot lemonade** by adding 30 ml lemon juice or MONIN Lemon Rantcho to your standard recipe.
- **Try it on ice on sunny days!**
- Make it a naught-tea by adding a shot of spirit for an alcoholic version.

### Yuzu Hot Tea

- 30 ml Le Fruit de MONIN Yuzu
- 200 ml black tea
- 5 mint leaves
- 1 orange slice
- 1 lemon slice

Pour hot water into a tea jar. Add tea leaves or a tea bag. Let infuse for a few minutes. Pour other ingredients. Stir and serve.

**SUGGESTIONS:** You can replace le Fruit de MONIN Yuzu with le Fruit de MONIN Cherry or Blueberry, MONIN Ginger, Pumpkin Spice, Spicy Mango or Honey syrup. Successful flavours combinations include Falernum/Lime, Honey/Ginger, Cherry/Lychee, Yuzu/Mojito Mint.



### Mulled Wine

#### THE CONCEPT

During cold winters, people need **heart-warming remedies** and there are **few options more satisfying than a perfectly balanced, spicy mulled wine!** Served hot, flavoured with spicy or fruity syrups, and garnished with fresh, dry or frozen ingredients, mulled wine is enjoyed all over the world. Since the Middle Ages, **it has been served according to local traditions incorporating regional variations.** Particularly appreciated during **festive periods such as Christmas or Halloween, it is also a great treat during the ski season or after a difficult day battling wintry weather.** A must-have for the winter season!

#### TIPS

#### PROMOTION TIPS

Follow Slovenia's lead last winter with its big **"wine heater concept": a customizable in-the-cup serve, right in front of the customer with a choice of wines, flavourings and fruits.**

#### RECIPE TIPS

- Add MONIN syrups, liqueurs and even dark chocolate sauce to achieve the perfect balance of alcohol, fruitiness or indulgence.
- **Swap red for white wine for a white mulled wine!**
- Why not try a **virgin version with grape juice or cranberry juice instead of wine?**



### Donut Hot Chocolate

- 20 ml MONIN Donut syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 180 ml milk

Pour MONIN syrup into a cup, reserve. Steam Le Frappé de MONIN and milk together and pour the mix into the cup. Stir and serve.

**SUGGESTIONS:** To play with the chocolate flavours, replace Le Frappé de MONIN Chocolate with Le Frappé de MONIN Vanilla, and pair it with 20 ml of MONIN Dark Chocolate, Milk Chocolate or White Chocolate Sauce for a super trendy All-White-Hot-Chocolate.



### Ultra-indulgent Hot Chocolate

#### THE CONCEPT

Hot chocolate is a winter favourite and ultra-indulgent ones can be show-stopper treats! Evoking childhood memories of snow-filled days out sledging or indoors watching the snowfall, **there's simply nothing more comforting than sipping a hot chocolate.** With MONIN you can **push the hot chocolate experience to the next level: a bespoke offer where the customer chooses the type of chocolate, the flavour of the drink, and even the flavour of the whipped cream.** It's the **ultimate winter indulgence to boost spirits** throughout the season!

#### TIPS

#### RECIPE TIPS

- **Freak-shake style garnishes for a super-premium treat!**
- **Customize your hot chocolate to your customer's taste** in three simple steps:

1. **Choose your flavour,** for instance MONIN Donut, Salted Caramel, Brownie, Popcorn, Falernum or Triple Sec Curaçao syrup, Le Fruit de MONIN Lychee or Blueberry...
2. **Choose your flavoured whipped cream** (can be flavoured with any syrup!)
3. **Choose your topping:**
  - a. A gourmet sauce: MONIN Milk Chocolate, White Chocolate, Chocolate Hazelnut, Dark Chocolate or Caramel sauce
  - b. A matching ingredient: mini donuts, sprinkles, lollypops, marshmallows, chocolate chunks...

# Other Classics

## Alcoholic

### Pumpkin Spice Grog

- 20 ml MONIN Pumpkin Spice syrup
- 40 ml rum
- 30 ml lemon juice
- 120 ml water

Pour MONIN flavouring into a mug. Add rum and lemon juice. Cover with hot water. Stir and serve.

**SUGGESTIONS:** You can replace MONIN Pumpkin Spice syrup with MONIN Ginger, Honey or Cinnamon syrup.



### Blueberry Tea Sour

- 25 ml Le Fruit de MONIN Blueberry
- 50 ml gin
- 20 ml lemon juice
- 2-3 leaves earl grey tea (or 1 teabag)
- 15 ml egg white

Let the tea infuse in the gin until the mix gets a dark color. Pour all ingredients into a shaker and dry shake for at least 10 seconds. Add ice and shake again. Double strain into a chilled martini glass. Serve.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Blueberry with Le Fruit de MONIN Yuzu or Cherry, or MONIN Donut, Brownie or Ginger syrup.



### Penicillin

- 15 ml MONIN Honey syrup
- 10 ml MONIN Ginger syrup
- 35 ml Islay whiskey
- 20 ml Scotch whiskey
- 20 ml lemon juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a glass filled with ice cubes and serve. You can garnish with lime peel.



### Speculoos and Vanilla Irish Coffee

- 15 ml MONIN Speculoos syrup
- 10 ml MONIN Vanilla liqueur
- 30 ml Irish whiskey
- 100 ml brewed coffee
- 60 ml cream

Steam Irish whiskey and MONIN Vanilla liqueur together, pour into an Irish coffee glass. Add brewed coffee. Shake MONIN Speculoos syrup and cream in a shaker. Top gently and serve.

**SUGGESTIONS:** You can replace MONIN Speculoos syrup with MONIN Irish, Gingerbread or Macaroon. You can also replace MONIN Vanilla liqueur with MONIN Blackberry or Cassis de Dijon liqueur.



## Non-Alcoholic

### Milky Mocha

- 30 ml MONIN Milk Chocolate sauce
- 30 ml espresso
- 200 ml milk

Pour MONIN Milk Chocolate into a latte glass. Steam the milk and pour it over. Add espresso on top and serve.

**SUGGESTIONS:** You can replace MONIN Milk Chocolate sauce with MONIN Dark Chocolate or Chocolate Hazelnut sauce.



### Brownie Latte

- 20 ml MONIN Brownie syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a latte glass. Steam milk until frothy. Add milk gently to form a layer and pour espresso slowly on top. Serve. You can garnish with whipped cream, chocolate sauce and brownie chunks.

**SUGGESTIONS:** You can replace MONIN Brownie syrup with MONIN Falernum, Popcorn or Gingerbread syrup.



### Lemongrass Cold Brewed Coffee Cocktail

- 20 ml MONIN Lemongrass syrup
- 100 ml cold brewed coffee
- 2 orange wedges
- Ginger ale

In a shaker tin muddle the orange wedges with MONIN flavouring. Add rum and cold brewed coffee. Shake vigorously with ice cubes. Pour mix into a glass and top with ginger ale. Serve. You can garnish with coffee beans, ginger, orange peel, wheel or wedge.

**SUGGESTIONS:** You can replace MONIN Lemongrass syrup with MONIN Ginger, Falernum or Spicy syrup.



### Salted Caramel Hot Butter Toddy

- 20 ml MONIN Salted Caramel syrup
- 100 ml apple juice
- 100 ml hot water
- 1 g butter

Steam ingredients together into a pitcher and pour into a glass. Stir and serve. You can garnish with an apple ring and cinnamon powder.

**SUGGESTIONS:** You can replace MONIN Salted Caramel syrup with MONIN Apple Pie, Macaroon, Pear or Chesnut syrup.

