



CHRISTMAS PROGRAMME



Sparkling celebrations, evenings among friends, curling up in the cosiest atmosphere when it snows: **winter offers no shortage of opportunities to whip up your customers' favourite drinks offer.** Capture the seasonal spirit with a Christmassy selection of drinks and presentation tips, which will spread sparkle and festive cheer.
May the magic of the season twinkle in your drink-menu throughout the festivities!



MONIN[®]



RECIPES

Non-Alcoholic
Drinks



Virgin Apple Christmas Toddy

- 20 ml MONIN Maple Spice syrup
- 120 ml apple juice
- 40 ml water

Steam all ingredients together until hot. Pour mix into a tea or a latte cup. Stir and Serve.

You can garnish with lemon and orange peel and a cinnamon stick.
You can replace Maple Spice syrup with Chestnut, Spicy Mango or Apple Pie syrup.

Falernum Hot Chocolate

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

Steam all ingredients together until hot. Pour mix into a glass or a cup. Serve.

You can garnish with whipped cream, MONIN Dark Chocolate sauce and a candy cane.
You can replace MONIN Falernum syrup with MONIN Salted Caramel, Lavender or Bubble Gum syrup.



Cherry Gingerbread Crush

- 30 ml Le Fruit de MONIN Cherry
- 10 ml MONIN Gingerbread
- 4 lime wedges
- Ginger beer

Muddle the lime with MONIN flavourings in a jar or tall glass. Fill the glass with crushed ice. Top with ginger beer. Stir and serve with a straw.

You can garnish with ice cream or whipped cream and a cherry.
You can replace Le Fruit de MONIN Cherry with Le Fruit de MONIN Banana, Blueberry or Raspberry.

Alcoholic
Drinks

Pumpkin Pisco Sour

- 20 ml MONIN Pumpkin Spice syrup
- 45 ml pisco
- 25 ml lime or lemon juice
- 1 egg white

Shake ingredients with ice and strain into a pre-chilled martini glass.

You can obtain a nice foam by dry-shaking first.
You can garnish with candy stars and silver dragees.



Ginger French 75

- 20 ml MONIN Ginger syrup
- 40 ml gin
- 20 ml lemon juice
- Champagne

Combine ingredients except Champagne in a shaker filled with ice cubes. Shake vigorously. Pour into a coupe. Top with Champagne. Serve.

You can replace MONIN Ginger syrup with MONIN Pure Cane Sugar or Agave syrup.

Speculoos Hot Wine

- 20 ml MONIN Speculoos syrup
- 150 ml red wine
- 80 ml water

Steam all ingredients together until hot. Pour into a mug. You can garnish with orange slices, a cinnamon stick and star anise.

You can replace MONIN Speculoos syrup with MONIN Vanilla, Ginger, Caramel or Gingerbread syrup.



TIPS



Dress-up your glass with the sweetest rims!

Choose coloured sugar or coconut for a **frosted finish** or edible glitters for a **super-sparkly, dazzling effect!**

Just turn the glass upside down and dip it successively into:

- Syrup or food colouring & plain sugar
- Lemon juice & coconut
- Honey & edible glitters



Wondrous garnishes !

The absolute and easiest way to take your drink from ordinary to **festive** is with a **garnish**.

Not only will the pictures on your drink-menu snag the wow-factor, but your customers simply won't be able to resist **snapping their drinks to share on social-media**.



CINNAMON STICKS



CANDY CANES



STAR ANISE



DRAGEES



CRANBERRIES



For more beverage inspiration, see www.monin.com, and the free MONIN App.

