

Ultimate  
CREATIVITY

# Autumn Programme

**Here comes the mellow season when leaves fall from trees, days become shorter, and summer slowly falls asleep.**

Time to comfort your customers with a scrumptious hot tea, a flavoured cappuccino or one of the many exquisite signature drinks from our new Autumn Programme.

**Transport their senses  
- sight, smell and taste -  
with the spirit of Autumn.**



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

**MONIN**<sup>®</sup>  
— ULTIMATE TASTE —  
ULTIMATE CREATIVITY

# COCKTAILS

# MOCKTAILS

## Pomegranate Cider

- 20 ml MONIN Pomegranate syrup
- 30 ml cranberry juice
- Dry cider

Build all ingredients into a big wine glass with ice cubes. Garnish with an orange zest.

**SUGGESTION:** You can also use MONIN Cherry, Elder Flower, Mojito Mint, Passion Fruit or Tangerine syrup instead of MONIN Pomegranate syrup.



## Salted Caramel Frappe

- 30 ml MONIN Salted Caramel syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Garnish with whipped cream and serve.

**SUGGESTION:** You can also use MONIN Apple Pie, Macadamia Nut, Praline, Tiramisu or Toffee Nut syrup instead of MONIN Salted Caramel syrup.



## Macadamia After Dinner

- 15 ml MONIN Macadamia Nut syrup
- 40 ml dark rum
- 20 ml milk
- 2 teaspoons sesame seeds

In the tin of a shaker muddle sesame seeds with milk, and let infuse for 30 seconds. Add the remaining ingredients, shake vigorously with ice cubes and double strain into a chilled martini glass.

**SUGGESTION:** You can also use MONIN Cherry Plum, Macaroon, Praline or Toffee Nut syrup instead of MONIN Macadamia Nut syrup.



## Praline Tea

- 20 ml MONIN Praline syrup
- 40 ml apple juice
- 1 bag black tea
- 3 slices orange
- 5 slices apple
- 1 stick cinnamon
- Water

Pour ingredients except water into a tea pot or a french press. Add hot water. Let infuse. Serve.

**SUGGESTION:** You can also use MONIN Caramel, Honey, Mango, Agave or White Chocolate syrup instead of MONIN Praline syrup.



## Orange and Raspberry Sparkling

- 15 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Triple Sec Curaçao liqueur
- 20 ml cranberry juice
- Sparkling wine

Combine ingredients except sparkling wine into a shaker filled with ice cubes. Shake vigorously. Pour into a glass. Top with sparkling wine. Serve.

**SUGGESTION:** You can also use MONIN Apricot Brandy, Cherry Brandy, Peach or Violet liqueur instead of MONIN Triple Sec Curaçao liqueur.



## Chai Latte

- 30 ml MONIN Chai Tea concentrate
- 180 ml milk

Pour MONIN concentrate into a latte glass. Steam the milk and pour into the glass. Stir and serve.

You can garnish with whipped cream flavoured with MONIN Apple Pie, Chocolate Cookie or Cinnamon syrup.

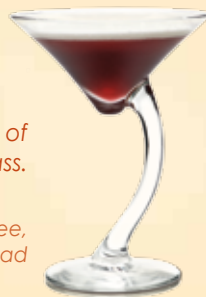


## Cherry and Pear After Dinner

- 20 ml MONIN Cherry Brandy liqueur
- 10 ml MONIN White Chocolate syrup
- 30 ml pear vodka

Pour ingredients into a mixing glass full of ice cubes. Stir and serve in a cocktail glass. Garnish with cream and gold leaves.

**SUGGESTION:** You can also use MONIN Coffee, Cacao, Strawberry or White Cacao liqueur instead of MONIN Cherry Brandy liqueur.



## Bitter Apple Lemonade

- 15 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Bitter concentrate
- 20 ml lemon juice
- Soda water

Combine ingredients into a glass filled with ice cubes. Stir. Serve.

**SUGGESTION:** You can also use Le Fruit de MONIN Peach, Raspberry or Red berries instead of Le Fruit de MONIN Green Apple. You can also replace the lemon juice with MONIN Rantcho Lemon.



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