

Ultimate
CREATIVITY



Ramadan Programme

Come together and celebrate Ramadan with our indulgent **MONIN** creations. Enjoy refreshing, energy-giving beverages before sunrise and break the fast with thirst-quenching, festive drinks after sunset! Create special moments of sharing and discovery with our Ramadan recipe suggestions. **Ramadan Kareem!**

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



To be shared, savoured and enjoyed with your customers!

COLD & HOT

Star Recipe

Passion Rose Smoothie

- 1 scoop Le Frappé de MONIN Yogurt
- 30 ml Le Fruit de MONIN Passion fruit
- 10 ml MONIN Rose syrup
- 100 ml milk

Blend all ingredients with ice until smooth. Pour into a smoothie glass. You can garnish with fresh passion fruit and rose petals.

SUGGESTIONS: you can replace Le Fruit de MONIN Passion fruit with Le Fruit de MONIN Peach, Mango or Raspberry.



Star Recipe

Crème Brûlée Hot Chocolate

- 1 scoop Le Frappé de MONIN Chocolate
- 20 ml MONIN Crème Brûlée syrup
- 150 ml milk

Steam all ingredients in a milk pitcher. Pour in a latte glass. You can garnish with whipped cream and cocoa powder.

SUGGESTIONS: you can replace MONIN Crème Brûlée syrup with MONIN Hazelnut, Coconut or Praline.



Praline Latte Frappé

- 1 scoop Le Frappé de MONIN Coffee
- 30 ml MONIN Praline syrup
- 120 ml milk

Blend all ingredients with ice until smooth. Pour into a smoothie glass. You can garnish with whipped cream and a drizzle of MONIN Dark Chocolate sauce.

SUGGESTIONS: you can replace MONIN Praline syrup with MONIN Crème Brûlée or Chocolate Cookie syrup.



Rose White Chocolate Mocha

- 15 ml MONIN White Chocolate sauce
- 15 ml MONIN Rose syrup
- 150 ml milk
- 30 ml espresso

Combine MONIN flavourings into a pre-heated latte glass. Stir well. Top with foamed milk. Add the espresso gently. You can garnish with rose petals.

SUGGESTIONS: You can replace MONIN Rose syrup with MONIN Blackberry or Ginger syrup.



Elder Flower Cooler

- 30 ml MONIN Elder Flower syrup
- ginger ale
- 10 mint leaves
- 3 lime wedges

Mix all ingredients with ice in a large balloon glass.

SUGGESTIONS: you can replace MONIN Elder Flower syrup with MONIN Pomegranate, Hibiscus or Pink Grapefruit syrup.



Praline Latté

- 30 ml MONIN Praline syrup
- 150 ml milk
- 30 ml espresso

Pour MONIN flavouring into a pre-heated latte glass. Stir well. Top with foamed milk. Add the espresso gently.

SUGGESTIONS: you can replace MONIN Praline syrup with MONIN Toffee Nut, Irish or Salted Caramel syrup.



Green Apple Cucumber Mojito

- 45 ml Le Fruit de MONIN Green Apple
- lemon and lime soda
- 10 mint leaves
- 4 lime wedges
- 4 cucumber slices

Pour lime, cucumber and mint into a glass and muddle with MONIN flavouring. Fill glass with ice cubes. Complete with lemon and lime soda. Stir. Serve.

SUGGESTIONS: you can replace Le Fruit de MONIN Green Apple with Le Fruit de MONIN Kiwi, Strawberry or Passion fruit.



Hibiscus Tea

- 40 ml MONIN Hibiscus syrup
- 200 ml black tea

Pour all ingredients into a mug and stir. You can garnish with orange peel and mint leaves.

SUGGESTIONS: you can replace MONIN Hibiscus syrup with MONIN Elder Flower, Pomegranate or Blueberry syrup.



Cover picture recipe / Raspberry Energyzer:

- 15 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Rose syrup
- 20 ml lemon juice
- energy drink



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

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