



*Ultimate*  
CREATIVITY

# Valentine's Day Programme

With its origins in Ancient Rome, St Valentine's Day is the One when everyone can overcome their inhibitions, express their innermost desires and break the routine. Through the warmth of a MONIN flavoured latte or the effervescence of a cocktail, conjure magical moments and capture the spirit of St Valentine's tradition.

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



Play Cupid and share MONIN's creations with your customers !

## COCKTAILS & MOCKTAILS

### Strawberry Valentine Cup

- 30 ml MONIN Strawberry liqueur
- 40 ml vodka
- 60 ml pear juice
- 10 ml lime juice

Shake ingredients with ice and fine strain into a flute. You can garnish your drink with a pear fan. Serve.

**SUGGESTIONS:** You can also use Orange Curaçao, Vanilla or Raspberry liqueur.



### Salted Caramel Latte

- 30 ml MONIN Salted Caramel syrup
- 150 ml milk
- 1 espresso

Pour MONIN flavouring in a latte glass, reserve. Steam milk until frothy and pour over MONIN flavouring. Pour coffee over mix. You can garnish your latte with chocolate powder sprinkled through a stencil. Serve.

**SUGGESTIONS:** You can also use Roasted Hazelnut, Praline, Triple Sec Curaçao or Macadamia Nut syrup.



### Hibiscus Love Bramble

- 15 ml MONIN Blackberry liqueur
- 10 ml MONIN Hibiscus syrup
- 40 ml gin
- 20 ml lemon juice

Shake ingredients with ice and strain into a rock glass full of crushed ice. You can garnish your drink with berries. Serve.

**SUGGESTIONS:** You can also use White Chocolate, Lavender, Rose or Elder Flower syrup.



### Black Forest Cappuccino

- 20 ml MONIN Black Forest syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup in a cappuccino cup. Add one shot of espresso. Steam the milk until frothy, and pour the milk over the mix. You can garnish your cappuccino with chocolate powder sprinkled through a stencil. Serve.

**SUGGESTIONS:** You can also use Macaroon, White Chocolate or Hazelnut syrup.



### Tangerine Valentine Royal

- 20 ml MONIN Tangerine syrup
- 50 ml fresh orange juice
- Sparkling wine

Combine ingredients except sparkling wine in a shaker filled with ice cubes. Shake vigorously. Pour into a glass. Top with sparkling wine. You can garnish your drink with an orange peel. Serve.

**SUGGESTIONS:** You can also use Hibiscus, Triple Sec Curaçao, Elder Flower, or Strawberry syrup.



### Rose Valentine Hot Chocolate

- 10 ml MONIN Rose syrup
- 20 ml MONIN Dark Chocolate sauce
- 180 ml milk

Pour MONIN flavourings in a latte glass, reserve. Steam milk until frothy and pour over MONIN flavourings. Stir and serve.

**SUGGESTIONS:** You can also use Triple Sec Curaçao, Macadamia Nut, Praline or Frosted Mint syrup.



### Rose Valentine G&T

- 10 ml MONIN Rose syrup
- 50 ml gin
- Tonic water

Combine MONIN flavouring and gin in a tumbler full of ice. Stir. Top with tonic water. You can garnish with cucumber slices, lemon wheel and a rose. Serve.

**SUGGESTIONS:** You can also use Cucumber, Green Apple, Tarragon, or Hibiscus syrup.



### Lychee Valentine Tea

- 20 ml MONIN Lychee syrup
- 2 bags of black tea
- Water

Pour hot water into tea pot. Add teabags. Let infuse for a few minutes. Pour other ingredients. You can garnish your tea with cinnamon sticks, an orange wheel and slices of pear. Stir and serve.

**SUGGESTIONS:** You can also use Pear, Spicy Mango, Triple Sec Curaçao or Hibiscus syrup.



Cover picture recipe / Valentine Bellini: • 20 ml MONIN White Peach syrup • Sparkling wine



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

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