

Ultimate
CREATIVITY



Winter Programme

Here comes winter with its biting cold and shorter days making us want to stay in the warm and make the most of winter's magic.

Be transported by winter spirit and enjoy a warm, relaxing moment over a delicious beverage flavoured by MONIN!

Discover our new winter programme and share it with your customers!

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



MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

COCKTAILS

Morello Peach Martini

- 15 ml MONIN Morello syrup
- 40 ml vodka
- 60 ml peach juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a Martini glass. Serve.

SUGGESTION: You can also use MONIN Wild Strawberry, Amaretto or Almond syrup.



Lemongrass Mulled White Wine

- 30 ml MONIN Lemongrass syrup
- 200 ml dry white wine
- 10 ml fresh lemon juice
- 2 lemon or orange slices
- Fresh lemongrass

Combine MONIN Lemongrass syrup, with fruits and herb in a mug. Pour wine into the jug and warm it up. Mix it with the fresh lemon juice and fill up the mug. Stir and serve.

SUGGESTION: You can also use MONIN White Peach, Wild Strawberry, Cinnamon or Sangria syrup instead of MONIN Lemongrass syrup. It can also be served in a French press. For a more blurry effect, muddle the fruits before using them, the drink will be juicier and will have more pulp.



Chocolate Cookie Shooter

- 5 ml MONIN Chocolate Cookie syrup
- 15 ml American or Irish whiskey
- 10 ml Irish cream liqueur

Pour the ingredients carefully into a shot glass to create layers: MONIN chocolate syrup, Irish cream liqueur and American or Irish Whisky. Serve.

SUGGESTION: You can also use Macadamia Nut, Irish, Salted Caramel or Almond syrup instead of MONIN Chocolate Cookie syrup.



Hazelnut Raspberry Beer

- 15 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Hazelnut syrup
- Beer
- 40 ml apple juice

Build all ingredients in a hurricane glass with ice.

SUGGESTION: You can also use Le Fruit de MONIN Passion Fruit, Mango or Strawberry instead of Le Fruit de MONIN Raspberry.



Praline Whiskey Brewed Coffee

- 25 ml MONIN Praline syrup
- 50 ml whiskey
- 100 ml cold brewed coffee
- 10 ml lime juice

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

SUGGESTION: You can also use MONIN Irish, Macadamia Nut, Mango or White Peach syrup instead of MONIN Praline syrup.



Lemongrass Raspberry Mulled Wine

- 20 ml MONIN Raspberry Tea syrup
- 10 ml MONIN Lemongrass syrup
- 150 ml red wine
- 60 ml water

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

SUGGESTION: You can also use MONIN Elder Flower, Ginger or Rose syrup instead of MONIN Lemongrass syrup.



Pink Grapefruit Negroni

- 20 ml MONIN Pink Grapefruit syrup
- 30 ml red vermouth
- 30 ml gin
- 30 ml Italian bitter

Combine ingredients in a rock glass filled with ice cubes or ice ball. Stir, garnish with grapefruit wheels or wedges and serve.

SUGGESTION: You can also use MONIN Tangerine, Maple Spice, Cardamom or Wild Strawberry syrup instead of MONIN Pink Grapefruit syrup.



Curaçao Lime Tonic

- 15 ml MONIN 38° or 25° Triple Sec Curaçao Liqueur
- 20 ml MONIN Lime syrup
- 40 ml vodka
- Tonic water

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

SUGGESTION: You can also replace MONIN Triple Sec Curaçao liqueur by Strawberry, Orange Curaçao, Green Melon or Watermelon liqueur.



MOCKTAILS

Salted Caramel Steamer

- 30 ml MONIN Salted Caramel syrup
- 180 ml milk

Pour MONIN flavouring into a latte glass, reserve. Steam milk until frothy and pour over MONIN flavouring. Garnish with whipped cream, MONIN Caramel sauce and crushed nuts. Serve.

SUGGESTION: You can also use MONIN Praline, Macadamia Nut, Tiramisu, French Vanilla or Chocolate Cookie syrup instead of MONIN Salted Caramel syrup.



Gingerbread Virgin Punch

- 20 ml MONIN Gingerbread syrup
- 10 ml MONIN Gin Flavour syrup
- 140 ml grapefruit juice

Combine ingredients in a tumbler glass. Stir and garnish. Serve.

SUGGESTION: You can also use MONIN Passion Fruit, Guava, Lemongrass or Wild Strawberry syrup instead of MONIN Gingerbread syrup.



Macaroon Hot Chocolate

- 20 ml MONIN Macaroon syrup
- 180 ml hot chocolate

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

SUGGESTION: You can also use MONIN Praline, Macadamia Nut, Crème Bûlée, Wild Strawberry or Triple Sec Curaçao syrup instead of MONIN Macaroon syrup.



Tiramisu Latte Frappe

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

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass and drizzle with MONIN Dark Chocolate sauce. Serve.

SUGGESTION: You can garnish with cocoa powder or whipped cream. You can also replace MONIN Tiramisu syrup by MONIN Apple Pie, Black Forest or Praline syrup.



Spicy Mango Cortado

- 10 ml MONIN Spicy Mango syrup
- 60 to 90 ml milk
- 30 ml espresso

Pour MONIN Spicy Mango and espresso into a small glass. Add a very small amount of warm steamed milk and serve.

SUGGESTION: You can also use MONIN Macadamia Nut, Salted Caramel or Caribbean syrup instead of MONIN Spicy Mango syrup.



Lemongrass Ginger Toddy

- 10 ml MONIN Lemongrass syrup
- 10 ml MONIN Ginger syrup
- 100 ml water
- 20 ml lemon juice

Combine ingredients in a toddy or latte glass. Stir and serve.

SUGGESTION: You can replace MONIN Lemongrass syrup by Mojito Mint, Jasmine or Green Apple syrup.



Hot Berry Tea

- 20 ml MONIN Blackberry syrup
- 1 earl grey tea bag
- Hot water
- 1 cinnamon stick
- Mix of berries

Combine all ingredients in a tea mug. Infuse tea bag for at least 3 minutes and garnish with fruits. Serve.

SUGGESTION: You can replace MONIN Blackberry syrup by MONIN Blueberry, Cranberry, Wild Strawberry syrup or by Le Fruit de MONIN Red Berries.



Black Forest Mocha

- ½ scoop Le Frappé de MONIN Chocolate
- 20 ml MONIN Black Forest syrup
- 90 ml milk
- 1 espresso

Pour MONIN Black Forest into a mug, reserve. Steam milk and Le Frappé de MONIN Chocolate until frothy and pour over MONIN Black Forest. Pour coffee over mix. Add milk foam.

SUGGESTION: You can replace MONIN Black Forest syrup by Salted Caramel, Tiramisu, Toffee Nut, Hazelnut or French Vanilla syrup.



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