

CHEESECAKE



One of the top-picks from the dessert trolley, Cheesecake has been around for centuries. Several versions of it were conceived during the course of history. However, the recipe which has transformed it into a modern-day dessert icon comes from the United States.

Composed of a crunchy, buttery biscuit base and layered with an unctuous, creamy mixture based on soft cheese, cheesecake can simply be enjoyed plain or topped off with fruit or sauce.

With MONIN Cheesecake syrup, you can enjoy this gourmet pudding flavour in your coffee and dessert drinks any time!


MONIN[®]



Jason Soon
MONIN Beverage Innovation Director

“MONIN Cheesecake syrup is savoury and buttery which makes milk applications smooth and well rounded. The hint of saltiness in this syrup also gives a great balance when mixed with creamy applications, especially smoothies or frappés. My personal favourite when using MONIN Cheesecake syrup is Chocolate Hazelnut Cheesecake Smoothie!...”



Cheesecake Alexander

- 15 ml MONIN Cheesecake syrup
- 15 ml MONIN White Cacao liqueur
- 30 ml brandy
- 30 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a glass. Serve. You can garnish with cocoa powder.



Cheesecake Batida

- 30 ml MONIN Cheesecake syrup
- 30 ml Le Fruit de MONIN Pineapple
- 40 ml cachaça
- 80 ml coconut milk

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve. You can garnish with pineapple.



Whisky Umami

- 20 ml MONIN Cheesecake syrup
- 45 ml whiskey
- 15 ml lemon juice
- 1 egg white

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a glass. Serve.



Yuzu Cheesecake-Tini

- 15 ml MONIN Cheesecake syrup
- 15 ml Le Fruit de MONIN Yuzu
- 50 ml vodka
- 10 ml Sweet Vermouth
- 20 ml lemon juice

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a glass. Serve.



Apple Cheesecake

- 20 ml MONIN Cheesecake syrup
- 45 ml vodka
- 30 ml apple juice
- 15 ml lemon juice

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a glass. Serve.



Cheesecake Matcha Latte

- 20 ml MONIN Cheesecake syrup
- 1 scoop Le Frappé de MONIN Matcha Green Tea
- 150 ml milk

Steam all ingredients together. Pour in a glass. Serve.



Cookie Cheesecake Shake

- 30 ml MONIN Cheesecake syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk
- 1 piece cookie

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix in a glass. Serve. You can garnish with MONIN Cheesecake flavoured whipped cream, cookie pieces and La Sauce de MONIN drizzle.



Vanilla Cheesecake Smoothie

- 30 ml MONIN Cheesecake 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 in a glass. Serve.



Strawberry Cheesecake Frappé

- 15 ml MONIN Cheesecake syrup
- 30 ml Le Fruit de MONIN Strawberry
- 1 scoop Le Frappé de MONIN Vanilla
- 150 ml milk
- 1 pc biscuit

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix in a glass. Serve.



Hot Cocoa Cheesecake

- 15 ml MONIN Cheesecake syrup
- 30 ml MONIN Dark Chocolate sauce
- 220 ml hot milk

Pour MONIN flavourings into a glass. Steam chocolate and pour it over MONIN flavourings. You can garnish with whipped cream and biscuit.

Tasting Notes

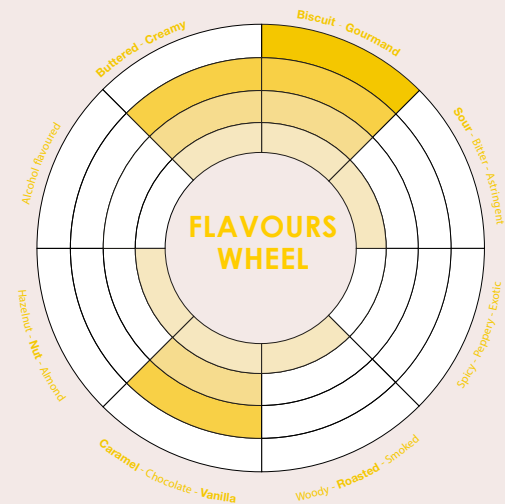


COLOUR
Light yellow

NOSE
Freshly baked biscuit

ATTACK
Balanced combination of biscuit and cream cheese

LENGTH IN MOUTH
Salty hints



FLAVOURS ASSOCIATIONS

Chocolate, vanilla, nuts, red fruits

APPLICATIONS

Coffees, lattes, hot chocolates, milkshakes, frappés

FORMAT

70 cl

www.monin.com



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.