

# MILK CHOCOLATE

The creamy, sweet counterpart to its dark cousin, milk chocolate is the basis of many popular candy bars and puddings. Adding milk gives a smoother, creamier taste and texture with less bite, for more sensitive palates. Loved by children, milk chocolate is the classic sweet treat for everyone.

Meltingly soft, MONIN Milk Chocolate sauce is the incarnation of tenderness. Perfectly creamy and indulgent, it will make the finest gourmet toppings, dips or hot chocolates. Create nostalgic ice cream sundaes dripping with chocolate heaven.



  
**MONIN**<sup>®</sup>



**Andrea Fidora**  
MONIN Beverage Innovation Director

“MONIN Milk Chocolate sauce is the perfect choice for all your applications where you want a sweet and rich chocolate profile. I like it in the classic mochas and milkshake as well as a topping for ice cream and desserts. You can also use it in combination with other MONIN sauces for multicolored latte arts.”



**Milk Chocolate Russian**

- 20 ml MONIN Milk Chocolate sauce
- 20 ml MONIN Coffee liqueur
- 40 ml vodka
- 40 ml milk

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a glass filled with ice cubes. Serve. You can garnish with chocolate shavings.



**Milk Chocolate Mocha**

- 30 ml MONIN Milk Chocolate sauce
- 150 ml milk
- 1 espresso shot

Mix MONIN Milk Chocolate sauce and the espresso shot in a latte cup. Add steamed milk. Serve. You can garnish with whipped cream, Milk Chocolate sauce and crushed nuts.



**Milk Chocolate & Tangerine Treat**

- 15 ml MONIN Milk Chocolate sauce
- 10 ml MONIN Tangerine syrup
- 40 ml cognac
- 30 ml coconut water

Shake all ingredients with ice and strain into a martini glass. You can garnish with orange zest.



**Caribbean Hot Milk Chocolate**

- 30 ml MONIN Milk Chocolate sauce
- 40 ml spiced rum
- 120 ml milk

Pour MONIN flavouring and rum into a glass. Steam milk until frothy and pour over the mix.



**Milk Chocolate Iced Mocha**

- 30 ml MONIN Milk Chocolate sauce
- 120 ml milk
- 1 espresso shot

Pour MONIN Milk Chocolate sauce into a glass. Fill the glass with ice. Add milk and espresso on top. Serve with a stirrer or a long spoon.



**Milk Chocolate Babyccino**

- 30 ml MONIN Milk Chocolate sauce
- 120 ml milk

Pour MONIN Milk Chocolate sauce into a cappuccino cup. Add a small quantity of milk and mix. Fill up with frothed milk and serve.



**Milk Chocolate Hardshake**

- 30 ml MONIN Milk Chocolate sauce
- 1 scoop Le Frappé de MONIN Vanilla
- 40 ml triple sec
- 120 ml milk

Blend all ingredients with ice until smooth. Pour into a glass and serve. You can garnish with whipped cream, drizzled MONIN Milk Chocolate sauce and orange zest.



**Milk Chocolate Freddoccino**

- 30 ml MONIN Milk Chocolate sauce
- 120 ml milk
- 1 espresso shot

Mix espresso and MONIN Milk Chocolate sauce with 2-3 ice cubes in a spindle mixer. Pour into a glass or a cup. Froth milk with 2-3 ice cubes. Pour over and serve.



**Milk Chocolate Waffle**

- 30 ml MONIN Milk Chocolate sauce
- 1 waffle

Drizzle MONIN Milk Chocolate sauce on top of the waffle, as well as on the serving plate. You can serve with whipped cream and milk chocolate chunks.



**Milk Chocolate Sundae**

- 30 ml MONIN Milk Chocolate sauce
- 1 cup soft-serve vanilla ice cream

Drizzle MONIN Milk Chocolate sauce on top of the ice cream.

**Tasting Notes**



**COLOUR**

Brown

**NOSE**

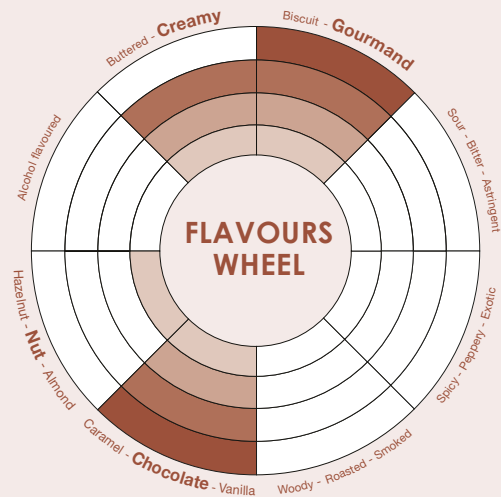
Milky chocolate

**ATTACK**

Sweet and soft chocolate, concentrated milk

**LENGTH IN MOUTH**

Nutty chocolate



**FLAVOURS ASSOCIATIONS**

Milk, nuts, coffee, red and yellow fruits

**APPLICATIONS**

Toppings, mochas, hot chocolates, frappés, milkshakes

**FORMAT**

500 ml

[www.monin.com](http://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.

