

PUMPKIN SPICE



MONIN Pumpkin Spice syrup balances the comforting flavour of pumpkin with bold cinnamon and clove notes.

Pumpkins are associated with Autumns, harvest seasons and heartwarming family traditions. Made with selected ingredients, MONIN Pumpkin Spice syrup is highly concentrated, authentic and offers exceptional versatility for creating specialty beverages such as hot chocolates, lattes or tea.


MONIN[®]
NATURALLY INSPIRING



Tihomir GERGOV - MONIN
Beverage Innovation Director

“MONIN Pumpkin Spice pairs the rich Autumn flavour of pumpkin with aromatic, wintery spices such as cinnamon and clove. Maybe it's all in the colour, but Pumpkin Spice works fantastically well with orange and carrot to make a delicious smoothie or fruit martini cocktail. You can also use it to make a Pumpkin Spice Latte, the drink that has taken the American coffee market by storm! ”



Pumpkin Spice Latte

- 20 ml MONIN Pumpkin Spice syrup
- 150 ml milk
- 1 espresso

Pour MONIN flavouring into a latte glass. Steam milk until frothy and pour over MONIN flavouring. Pour coffee over gently. Serve. You can garnish with a cinnamon stick and a ginger slice.



Pumpkin Spice Hot Chocolate

- 20 ml MONIN Pumpkin Spice syrup
- 180 ml milk
- 1 scoop chocolate powder

Pour MONIN syrup into a latte glass. Steam chocolate powder and milk together until smooth. Pour over MONIN flavouring. Stir and serve. You can garnish with whipped cream and caramel sauce.



Pumpkin Spice Chai Tea

- 20 ml MONIN Pumpkin Spice syrup
- 15 ml MONIN Chai Tea syrup
- 180 ml hot water

Combine all ingredients in a mug. Stir and serve. You can garnish with cloves, an orange slice, a ginger slice and a cinnamon stick.



Pumpkin Spice & Lemon Iced Tea

- 20 ml MONIN Pumpkin Spice syrup
- 30 ml MONIN Lemon Tea syrup
- 300 ml water

Combine ingredients in a glass filled with ice cubes. Stir and serve. You can garnish with lemon slices.



Pumpkin Spice Carrot Smoothie

- 30 ml MONIN Pumpkin Spice syrup
- 100 ml fresh orange juice
- 1 carrot

Pour all ingredients into a blender filled with ice. Blend until smooth. Serve in a smoothie glass. You can garnish with carrot tagliatelle, orange zest and a mint sprig.



Pumpkin Spice Pisco Sour

- 20 ml MONIN Pumpkin Spice syrup
- 45 ml pisco
- 25 ml fresh lime juice
- 1 egg white

Pour all ingredients into a shaker without ice. Dry shake. Shake a second time with ice and strain into a martini glass. Serve. You can add an aromatic bitter drop.



Pumpkin Spice Apricot Collins

- 20 ml MONIN Pumpkin Spice syrup
- 40 ml bourbon
- 30 ml apricot juice
- 10 ml fresh lime juice
- Soda water

Pour all ingredients, except soda water, into a shaker with ice. Shake well. Strain into a tumbler glass. Top with soda water. Stir and serve. You can garnish with a dried apricot and a lime zest.



Frozen Pumpkin Spice Daiquiri

- 30 ml MONIN Pumpkin Spice syrup
- 50 ml spiced rum
- 20 ml lemon juice
- ½ kumquat

Combine all ingredients in a blender filled with ice cubes. Blend for 30 seconds. Pour into a cocktail glass. Serve. You can garnish with kumquat slices.



Pumpkin Spice Vodka Smash

- 20 ml MONIN Pumpkin Spice syrup
- 50 ml vodka
- 20 ml lemon juice
- 7 mint leaves

Pour all ingredients into a shaker with ice. Shake. Fine strain into a pre-chilled glass. Serve. You can garnish with a lime wheel and a mint sprig.



Pumpkin Spice Cider

- 20 ml MONIN Pumpkin Spice syrup
- 10 ml MONIN Pear syrup
- 80 ml cider
- 40 ml cranberry juice

Build all ingredients in a tumbler glass filled with ice cubes. Top with cider. Stir and serve. You can garnish with redcurrants and an apple slice.

Tasting Notes



COLOUR

Amber with orange glint

NOSE

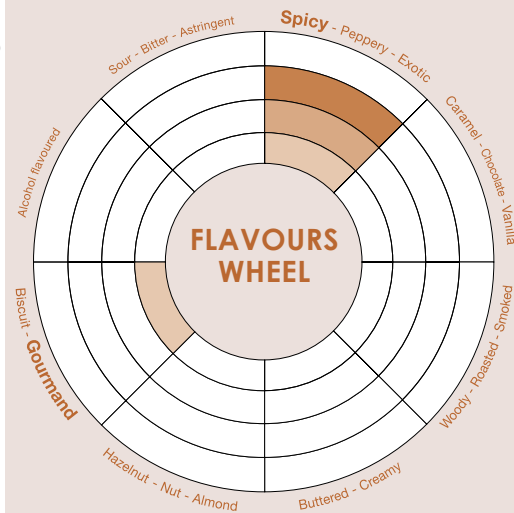
Spice blend

ATTACK

Pumpkin

LENGTH IN MOUTH

Clove & cinnamon



FLAVOURS ASSOCIATIONS

Aged spirits, orange, carrot, apricot, apple

APPLICATIONS

Latte / iced latte, chocolate, cocktails, mocktails, tea, culinary

FORMAT

5cl, 70cl & 1L PET

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

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.

