

VANILLA



To create the finest vanilla syrup in the world, you must first start with the finest vanilla extract in the world. For more than 90 years, MONIN has been using premium vanilla extract from Madagascar.

This pure extract is what gives MONIN Vanilla syrup the superior taste that makes the difference in recipes. Discover how popular MONIN Vanilla syrup can enhance virtually any beverage!


MONIN[®]
NATURALLY INSPIRING



Alexandre LAPIERRE
MONIN Beverage Innovation Director

“MONIN Vanilla syrup is a great complement of nutty flavours in latte applications. It also fits perfectly in a tea preparation in addition to berry flavours. I like it very much in after dinner drinks built straight in a glass filled with ice cubes with dark rum or brandy.”



Nice Muddle

- 15 ml MONIN Vanilla syrup
- 10 ml MONIN Frosted Mint syrup
- 40 ml gin
- soda water
- 1 piece of lemon

Muddle fruit with syrups. Fill with ice cubes. Add gin and top with soda water. Stir.



Fresh & Cool

- 20 ml MONIN Vanilla syrup
- 20 ml MONIN Mojito Mint syrup
- 1 espresso shot
- 30 ml milk

Mix all ingredients into a blender cup. Filled with ice cubes. Blend until smooth. Pour into a glass.



Creamy Banana Martini

- 10 ml MONIN Vanilla syrup
- 20 ml MONIN Green Banana syrup
- 40 ml light rum
- dash banana juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.



Tony's Drink

- 10 ml MONIN Vanilla syrup
- 10 ml MONIN Passion Fruit syrup
- 10 ml lemon juice
- orange soda

Build straight in a glass filled with ice cubes. Top with orange soda.



Passionilla

- 15 ml MONIN Vanilla syrup
- 15 ml MONIN Passion Fruit syrup
- 35 ml vodka
- 50 ml cranberry juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.



Café Milano

- 20 ml MONIN Vanilla syrup
- 10 ml MONIN Hazelnut syrup
- 1 espresso shot
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN syrups and milk together until mix foams. Pour mix over coffee. Serve.



Vanilla Beer

- 25 ml MONIN Vanilla syrup
- 250 ml pale ale beer

Build straight in a glass. Stir.



Vanilla Cola

- 20 ml MONIN Vanilla syrup
- cola

Straight in a glass filled with ice cubes. Top with cola.



Vanilla Whiskey

- 25 ml MONIN Vanilla syrup
- 40 ml Tennessee Whiskey
- 60 ml soda water

Build straight in a glass filled with ice cubes.



Vanilla Cino

- 30 ml MONIN Vanilla syrup
- 1 espresso shot
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee. Serve

Tasting Notes



COLOUR

Slightly amber

NOSE

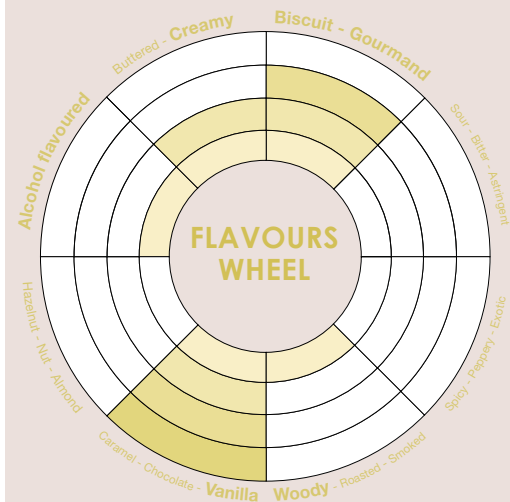
Natural vanilla smell

ATTACK

Smooth vanilla authentic taste

LENGTH IN MOUTH

Slightly brandy notes



FLAVOURS ASSOCIATIONS

Coffee, Nuts, Berries, Citrus

APPLICATIONS

Coffees, Dessert drinks, Milkshakes, Cocktails, Mocktails

FORMAT

70 cl

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.