

White Cocoa liqueur

Historically, cocoa was cultivated by the Rama people (indigenous people) of Nicaragua. Unlike "chocolate", the rich, buttery flavor of white chocolate is not derived from the cocoa bean itself, but from cocoa butter. The sweet and subtle flavour of white chocolate perfectly complements and enhances other flavours. Ideal for making mochas or enhancing hot, chilled or frozen lattes, cappuccinos, espressos, chocolates...



COLOUR : Neutral clear with some yellow glints.

TASTING NOTES : Fresh cocoa beans nose. Sweet and subtle taste with a long typical cocoa flavour finish.

APPLICATIONS : Cocktails, coffees, frozens, chocolates, after dinner drinks.

AVAILABLE FORMAT : 70 cl.

With 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.

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE
MONIN

Beverage Innovation Director

“MONIN White Cocoa liqueur is probably my favourite liqueur to work with. Its delicate fragrance of white cocoa will help you adjust the balance of your cocktail. Thanks to its sweetness and originality, MONIN White Cocoa liqueur will delight your taste buds. I like to use MONIN White Cocoa liqueur to enhance my after dinner drinks. ”



MONIN recipe suggestions

White Cocoa Green Mint Martini

- 40 ml MONIN White Cocoa liqueur
- 5 ml MONIN Green Mint liqueur
- 60 ml vodka
- Fresh cream

Mix and refresh all the ingredients except the fresh cream in a mixing glass and strain into a rock glass full of ice cubes. Top with fresh cream. Garnish with grated white chocolate.

White Cocoa Tea

- 20 ml MONIN White Cocoa liqueur
- 20 ml gin
- 70 ml infused Earl Grey tea

Combine all the ingredients in a shaker filled with ice cubes. Shake and strain into a cocktail glass. Garnish with a twist of lime.

Golden Cadillac

- 20 ml MONIN White Cocoa liqueur
- 20 ml Galliano liqueur
- 20 ml fresh cream

Shake all ingredients with ice cubes and pour into a chilled cocktail glass.

White Cocoa Banana After Dinner

- 10 ml MONIN White Cocoa liqueur
- 25 ml MONIN Yellow Banana syrup
- 40 ml rum
- 20 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a martini glass. Garnish with cocoa powder.

White Cocoa Chocolate After Dinner

- 10 ml MONIN White Cocoa liqueur
- 25 ml MONIN Chocolate syrup
- 35 ml rum
- 15 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a rock glass. Garnish with chocolate chips.

White Cocoa Banana Martini

- 20 ml MONIN White Cocoa liqueur
- 30 ml Le Fruit de MONIN Banana
- 40 ml vodka

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth and pour mix into a hurricane glass.

White Cocoa Triple Sec Martini

- 10 ml MONIN White Cocoa liqueur
- 10 ml MONIN 38° Triple Sec Curaçao liqueur
- 45 ml vodka

Combine ingredients in a mixing glass filled with ice cubes. Stir until extra chilled. Strain into a chilled martini glass.

White Cocoa Roasted Hazelnut After Dinner

- 15 ml MONIN White Cocoa liqueur
- 10 ml MONIN Roasted Hazelnut syrup
- 35 ml vodka
- 20 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake and fine strain into a chilled cocktail glass. Garnish with white chocolate chips.

White Cocoa Coconut After Dinner

- 20 ml MONIN White Cocoa liqueur
- 30 ml Le Fruit de MONIN Coconut
- 40 ml white rum
- 2 scoops vanilla ice cream

Pour ingredients into a blender cup. Blend with ice cubes until smooth. Serve in a hurricane glass drizzled with MONIN Dark Chocolate sauce. Garnish with grated coconut.

White Cocoa Coffee Martini

- 10 ml MONIN White Cocoa liqueur
- 20 ml MONIN Coffee syrup
- 45 ml vanilla vodka

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



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