

Spring Programme

Spring is in the air, Nature is decked out in all her finery...

Flowers, colours and scents awaken our senses. A time of abundance and new energy, we crave a taste of something new. Discover our Spring Programme, inspired by new life and sunshine. Enjoy Nature's treasures and let yourself be carried away by MONIN's creations.

A great opportunity for customers, in search of new inspiration, to benefit: as the days get longer, the weather gets warmer and the range of flavours even wider.

Spring clean your drinks menu and prepare to tantalise the taste buds!



For more beverage inspiration, see www.monin.com, Facebook and the **MONIN APP V2**



APP VERSION
AVAILABLE **2**
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MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Spring Kiwi Daiquiri

- 15 ml MONIN Tarragon syrup
- 10 ml MONIN Kiwi syrup
- 45 ml gin
- 10 ml lemon juice

Pour all ingredients into a shaker with ice cubes. Shake vigorously. Pour into a cocktail glass. You can garnish with a kiwi slice.

SUGGESTION: You can replace the 15 ml MONIN Tarragon syrup with 10 ml MONIN Basil or Cucumber syrup.



Apple Pie Latte

- 30 ml MONIN Apple Pie syrup
- 150 ml milk
- 1 espresso

Pour MONIN Apple Pie syrup into a latte glass. Steam milk until foamy and add to the glass. Add the espresso gently to create a layer.

SUGGESTION: You can replace MONIN Apple Pie syrup with MONIN Tiramisu, Cinnamon, Praline or Speculoos syrup.



Nutty Bourbon Berries

- 15 ml MONIN Praline syrup
- 40 ml Bourbon
- 4 strawberries
- Orange juice

Muddle strawberries with MONIN Praline syrup into an old fashioned glass. Add Bourbon and crushed ice. Top with orange juice and stir. Garnish with a mint sprig and an orange slice.

SUGGESTION: You can replace MONIN Praline syrup with MONIN Macaroon or Toffee Nut syrup.



Nutty Banana Milkshake

- 45 ml Le Fruit de MONIN Banana
- 15 ml MONIN Praline syrup
- 90 ml milk

Pour all ingredients into a spindle mixer with ice cubes. Blend until smooth. Pour into a smoothie glass and serve.

SUGGESTION: You can replace MONIN Praline syrup with MONIN Macaroon, Tiramisu or Caramel syrup. You can also replace Le Fruit de MONIN Banana with Le Fruit de MONIN Raspberry or Strawberry.



Red Macaroon

- 20 ml MONIN Macaroon syrup
- 40 ml gin
- 10 ml lime juice
- 5 raspberries
- Cranberry juice

Muddle raspberries with MONIN Macaroon syrup into a tumbler glass. Add gin, lime juice and ice cubes. Top with cranberry juice and stir. Garnish with a mint sprig and lime slice.

SUGGESTION: You can replace MONIN Macaroon syrup with MONIN Praline or Hazelnut syrup.



Eden Garden

- 30 ml Le Fruit de MONIN Kiwi
- 50 ml apple juice
- 10 ml lemon juice
- Soda water

Combine all ingredients except soda water into a hurricane glass with ice cubes. Top with soda water. Stir and garnish with a kiwi slice.

SUGGESTION: You can replace Le Fruit de MONIN Kiwi with Le Fruit de MONIN Passion fruit or Mango.



Irish Cherry Coffee

- 20 ml MONIN Black Forest syrup
- 40 ml Irish whiskey
- 1 double espresso

In a pitcher, combine MONIN Black Forest syrup with Irish whiskey. Steam and pour into a glass. Add a double espresso gently. Top with a layer of whipped cream.

SUGGESTION: You can replace MONIN Black Forest syrup with MONIN Speculoos, Caramel or Macaroon syrup.



Strawbasil Smoothie

- 45 ml Le Fruit de MONIN Strawberry
- 15 ml MONIN Basil syrup
- 1 yogurt

Pour all ingredients into a blender cup with ice cubes. Blend until smooth. Serve into a fancy glass.

SUGGESTION: You can replace MONIN Basil syrup with MONIN Tarragon, Rose or Elder Flower syrup.

