

Ultimate
CREATIVITY



Winter Programme

Winter creeps upon us, trailing her icy veil over nature. With her comes darkness, intruding on our daylight hours.

It's the perfect time to enjoy a warm, soothing moment over a delicious beverage flavoured by MONIN.

Discover our new Winter Programme and share it with your customers!



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

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

COCKTAILS

Chai Old Fashioned

- 30 ml MONIN Chai Tea concentrate
- 50 ml bourbon
- 2 dashes orange bitters
- 2 orange wedges

Pour orange wedges into a glass and muddle with MONIN concentrate. Fill glass with ice cubes. Add the remaining ingredients. Stir and serve. Garnish with cherries, lemon peel and orange peel.

SUGGESTION: you can also use MONIN Chocolate, White Chocolate or Crème Brûlée syrup instead of MONIN Chai Tea concentrate.



Rosemary Cocktail

- 20 ml MONIN Rosemary syrup
- 40 ml gin
- 20 ml lemon juice
- 1 egg white

Shake all ingredients with ice cubes. Double strain into a chilled old fashioned glass filled with ice cubes. Garnish with a fresh rosemary sprig.

SUGGESTION: you can also use MONIN Spicy Mango syrup instead of MONIN Rosemary syrup.



Cherry Brandy Royal

- 20 ml MONIN Cherry Brandy liqueur
- Champagne or sparkling wine

Build all ingredients in a Champagne glass.

SUGGESTION: you can also use MONIN Strawberry, Raspberry, Peach or Blackcurrant liqueur instead of MONIN Cherry Brandy liqueur.



Red Berries Cocktail

- 15 ml Le Fruit de MONIN Red berries
- 40 ml gin
- 20 ml cranberry juice
- 10 ml lime juice
- 5 fresh blueberries
- 3 rosemary sprigs

Muddle rosemary and blueberries in a shaker tin, add the remaining ingredients. Shake with ice cubes. Strain into a glass filled with crushed ice.

SUGGESTION: you can also use Le Fruit de MONIN Raspberry or MONIN Blueberry syrup instead of Le Fruit de MONIN Red berries.



Winter Mango Spice Cocktail

- 20 ml Le Fruit de MONIN Mango
- 5 ml MONIN Maple Spice syrup
- 40 ml bourbon
- 100 ml fresh orange juice
- 20 ml lemon juice
- 1 egg yolk

Combine all ingredients in a shaker full of ice cubes. Shake vigorously. Strain into a tumbler full of ice. You can garnish with nutmeg powder.

SUGGESTION: you can also use Le Fruit de MONIN Passion fruit, Green Apple or Red berries instead of Le Fruit de MONIN Mango.



Blackberry Cinnamon Mulled Wine

- 10 ml MONIN Cinnamon syrup
- 10 ml MONIN Blackberry syrup
- 120 ml red wine
- 60 ml cranberry juice

Steam ingredients together in a latte glass. Add a cinnamon stick.

SUGGESTION: You can also use MONIN Blueberry, Raspberry, Blackcurrant, Sangria Mix syrup instead of MONIN Blackberry syrup.



Spiced Apricot Punch

- 20 ml MONIN Apricot Brandy liqueur
- 40 ml dark spiced rum
- 1 dash of orange bitters
- Ginger ale

Build all ingredients in a tumbler full of ice. Stir gently. Garnish with an orange wedge and berries.

SUGGESTION: you can also use MONIN Orange Curaçao, Vanilla, White Cocoa or Peach liqueur, or MONIN Tangerine, Pomegranate or Guava syrup instead of MONIN Apricot Brandy liqueur.



Hibiscus Macaroon Fancy drink

- 20 ml MONIN Hibiscus syrup
- 10 ml MONIN Macaroon syrup
- 40 ml vodka
- 80 ml maracuja juice
- 80 ml pomegranate juice

Shake all ingredients with ice cubes, strain into a tall glass filled with ice cubes. Garnish with edible flowers.

SUGGESTION: You can also use MONIN Pomegranate or Cranberry syrup instead of MONIN Hibiscus syrup.



MOCKTAILS

Coffee Maple Spice Smoothie

- 30 ml MONIN Maple Spice syrup
- 1 scoop Le Frappé de MONIN Coffee
- 120 ml milk
- 1 orange zest

Blend all ingredients with ice cubes until smooth. Pour into a glass. Garnish with orange peel or whipped cream.

SUGGESTION: You can also use MONIN Cinnamon, Gingerbread or Spicy syrup instead of MONIN Maple Spice syrup.



Orange Tiramisu Latte

- 20 ml MONIN Tiramisu syrup
- 20 ml MONIN Triple Sec Curaçao syrup
- 20 ml MONIN Dark Chocolate sauce
- 100 ml hot milk
- 50 ml cream
- 1 espresso

Pour MONIN Tiramisu syrup in a latte glass. Add the espresso. Gently add hot milk. Combine cream, MONIN Triple Sec Curaçao syrup and Dark Chocolate sauce into a whipped cream dispenser and top your drink. Garnish with an orange peel.

SUGGESTION: You can also use MONIN Maple Spice syrup instead of MONIN Triple Sec Curaçao syrup.



Orange Ginger Tea

- 20 ml MONIN Orange syrup
- 20 ml MONIN Ginger syrup
- 200 ml water
- 5 cloves
- 2 lemon slices
- 2 orange slices
- 1 tea bag

Steam all ingredients except fruits and cloves. Pour mix in a cup and add lemon, orange and cloves. Serve.

SUGGESTION: You can also use MONIN Blood Orange, Tangerine or Glasco Lemon syrup instead of MONIN Orange syrup.



Praline Candy Strawberry Coffee Mocktail

- 20 ml MONIN Praline syrup
- 20 ml MONIN Candy Strawberry syrup
- 20 ml cream
- 1 espresso

Shake all ingredients with ice cubes. Double strain into a martini glass. Garnish with brown sugar.

SUGGESTION: you can also use MONIN Lavender syrup instead of MONIN Candy Strawberry syrup.



Black Forest Mocha

- 20 ml MONIN Black Forest syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 100 ml hot milk
- 1 espresso

Pour MONIN syrup into a latte glass. Add the espresso. Steam milk with Le Frappé de MONIN, and add to the glass. Garnish with whipped cream.

SUGGESTION: You can also use MONIN Frosted Mint, Praline, Toffee Nut, Macadamia Nut, Blackberry or Triple Sec Curaçao syrup instead of MONIN Black Forest syrup.



Chocolate Gingerbread Smoothie

- 30 ml MONIN Gingerbread syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 120 ml milk

Blend all ingredients with ice cubes until smooth. You can garnish with a cinnamon stick, MONIN Dark Chocolate sauce and whipped cream.

SUGGESTION: you can also use MONIN Tiramisu, Crème Brûlée or Praline syrup instead of MONIN Gingerbread syrup.



Asian Virgin Cosmopolitan

- 20 ml MONIN Triple Sec Curaçao syrup
- 120 ml cranberry juice
- 20 ml lime juice
- 1 lemongrass stick

Build all ingredients except the lemongrass stick in a tumbler full of ice. Place the cut lemongrass stick in the glass to flavour your cocktail and to use it as a stirrer. Garnish with 1 lychee.



Hot Mojito

- 20 ml MONIN Mojito Mint syrup
- Hot tea
- 10 mint leaves
- 3 lime wedges

Squeeze lime in a toddy glass, add MONIN syrup and mint leaves. Add hot tea and serve.

SUGGESTION: you can reduce MONIN Mojito Mint syrup to 10 ml and add any MONIN Green Apple, Passion Fruit or Pomegranate syrup etc.



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