



# Coffee liqueur

Coffee is the widely known beverage made of coffee seeds more generally called coffee beans. The coffee plant which produces those seeds was discovered in Ethiopia but its culture spread to other countries producing different coffee blends. In order to make what is one of the most popular beverages worldwide, the coffee beans have to be dried, roasted and then brewed. The smell of coffee is recognized as a good means to restore appetite and refresh olfactory receptors. It is of course also mostly appreciated for its taste and for being a great morning awakener because of its caffeine content. With MONIN Coffee liqueur you will feel the intense taste of a Columbian coffee in a cocktail, you could have the strength of coffee in a cold beverage!



COLOUR : Brewed coffee colour.

TASTING NOTES : Nose of traditional Robusta brewed coffee. Elegant and intense Robusta coffee taste with some notes of cocoa and a spicy bitter finish.

APPLICATIONS : Cocktails, dessert 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



## Alexandre LAPIERRE

MONIN

Beverage Innovation Director

"MONIN Coffee liqueur is perfect for Black Russians or creamy white Martinis. Don't forget to try combining it with ice cream in a succulent blended dessert drink."



# MONIN recipe suggestions

## Black Mulata

- 30 ml MONIN Coffee Liqueur
- 10 ml MONIN Vanilla syrup
- 45 ml spiced rum
- 20 ml lime juice

Blend all ingredients with ice cubes until smooth and serve in a cocktail glass.

## Coffee Red Berries Cup

- 25 ml MONIN Coffee liqueur
- 20 ml Le Fruit de MONIN Red berries
- 30 ml bourbon

Combine all ingredients in a shaker filled with ice cubes. Shake and strain into a rock glass filled with crushed ice. Garnish with three raspberries.

## Coffee Banana After Dinner

- 30 ml MONIN Coffee liqueur
- 20 ml Le Fruit de MONIN Banana
- 60 ml milk
- 30 ml fresh cream

Combine all ingredients in a spindle mixer with ice cubes. Mix and serve in a tumbler glass.

## Coffee Irish Beer

- 20 ml MONIN Coffee liqueur
- 15 ml Irish whiskey
- Stout beer

Combine all ingredients except stout beer in a pilsner glass. Top with stout beer and serve.

## Black & White Orange Russian

- 20 ml MONIN Coffee liqueur
- 30 ml vodka
- 1 orange slice
- Milk

Combine ingredients except milk in a shaker filled with ice cubes. Shake vigorously and fine strain into a chilled cocktail glass. Top with frothed milk. Sprinkle with cinnamon.

## Coffee Delight After Dinner

- 30 ml MONIN Coffee liqueur
- 30 ml vodka
- 30 ml Irish cream
- 30 ml milk
- 2 scoops vanilla ice cream
- 1 banana

Combine ingredients in a blender cup. Blend with ice cubes until smooth. Pour mix into a tall glass drizzled with MONIN Dark Chocolate sauce.

## Espresso Martini

- 30 ml MONIN Coffee liqueur
- 10 ml MONIN Pure Cane Sugar syrup
- 45 ml vodka
- 1 espresso

Shake all ingredients with ice cubes and strain into a martini glass.

## Coffee Caramel Milk Punch

- 30 ml MONIN Coffee liqueur
- 15 ml MONIN Caramel sauce
- 30 ml dark rum
- 60 ml milk
- 3-4 coffee beans
- 2 scoops vanilla ice cream

Combine ingredients in a blender cup. Cover with ice cubes. Serve in a tall glass. Garnish with whipped cream drizzled with MONIN Caramel sauce.

## Coffee Mojito

- 30 ml MONIN Coffee liqueur
- 30 ml light rum
- Soda water
- 6-8 mint leaves
- 3 lime slices

Combine ingredients except MONIN Coffee liqueur and soda water in a glass. Stir. Add crushed ice and layer MONIN Coffee liqueur on top. Top with soda water. Garnish with a mint sprig.

## Black Russian

- 20 ml MONIN Coffee liqueur
- 45 ml vodka

Combine ingredients in a rock glass filled with ice cubes.



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