

DONUT



Associated with breakfast and coffee-breaks, the donut is a **lip-smacking, delicious indulgence**. Filled, coated and ring-shaped, this versatile, sweet fried dough confectionery is increasingly popular all over the world and has recently become the **hottest trend among Millennials**. Easy to flavour, the crisp outer layer gives way to a delightfully soft, fluffy interior.

MONIN captures the best of this iconic pastry with MONIN Donut syrup. Representing the height of decadence when satisfying a sugar craving, it brings comforting, sweet succour in the form of hot chocolates, lattes or milkshakes.


MONIN®



Lee Hyde

MONIN Beverage Innovation Manager

“MONIN Donut syrup is a great way to add a fun twist to a whole range of drink applications. The buttery, savoury notes are paired perfectly with a candied sweetness, which really shines through in a flavoured latte or hot chocolate. Donut milkshakes are a must-try too, and some of our donut cocktails are out of this world! Try it in a Hot Buttered Rum cocktail for a wonderfully warming drink this Winter. And don't forget the sprinkles...”



Donut Old Fashioned

- 15 ml MONIN Donut syrup
- 50 ml bourbon whiskey
- 2 dashes orange bitter

Combine ingredients in a glass filled with ice cubes. Stir and serve. You can garnish with orange peel.



Donut Latte

- 20 ml MONIN Donut syrup
- 150 ml milk
- 1 espresso shot

Pour MONIN flavouring into a glass, reserve. Steam milk until frothy and pour over MONIN flavouring. Pour coffee shot over the mix. Serve.



Moe's Donut Stout

- 25 ml MONIN Donut syrup
- 200 ml dark beer

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



Donut Hot Chocolate

- 10 ml MONIN Donut syrup
- 10 ml MONIN Triple Sec Curaçao syrup
- 180 ml liquid chocolate

Pour MONIN flavourings into a glass. Steam chocolate and pour it over MONIN flavourings. You can garnish with whipped cream and a donut.



Donut Sour

- 20 ml MONIN Donut syrup
- 60 ml bourbon whiskey
- 20 ml lemon juice
- 15 ml egg white

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a glass filled with ice cubes. Serve.



Donut Steamer

- 20 ml MONIN Donut syrup
- 180 ml milk

Pour MONIN flavouring into a latte glass, reserve. Steam milk until frothy and pour over MONIN flavouring. Serve. You can garnish with whipped cream.



Donut Flip

- 15 ml MONIN Donut syrup
- 40 ml Cognac
- 15 ml red vermouth
- 15 ml cream
- 1 egg yolk

Shake ingredients with ice and strain into a glass. You can garnish with candy sprinkles.



Donut Raspberry Frappé

- 10 ml MONIN Donut syrup
- 20 ml Le Fruit de MONIN Raspberry
- 1 scoop Le Frappé de MONIN Vanilla
- 180 ml milk
- 1 espresso shot

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass and serve. You can garnish with raspberries or a donut.



Creamy Donut

- 15 ml MONIN Donut syrup
- 15 ml MONIN Banana liqueur
- 40 ml dark rum
- 20 ml fresh cream

Shake ingredients with ice and strain into a martini glass. Serve.



Donut Virgin Libre

- 10 ml MONIN Donut syrup
- 10 ml MONIN Caribbean syrup
- 120 ml cola
- 1/4 lime

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

Tasting Notes



COLOUR

Blond

NOSE

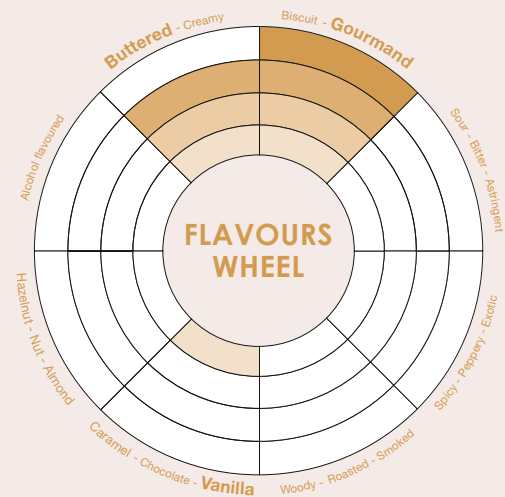
Fried pastry

ATTACK

Sweet fried donut

LENGTH IN MOUTH

Icing and yeast dough



FLAVOURS ASSOCIATIONS

Chocolate, vanilla, nuts, citrus, red fruits

APPLICATIONS

Lattes, hot chocolates, milkshakes, frappés

FORMAT

5cl, 70 cl

www.monin.com

MONIN

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.