

GINGERBREAD



In North America, the word gingerbread is often associated with gingerbread cookies, the gingerbread house and, of course, the gingerbread man! All of these gingerbread items are associated with a feeling of warmth and cosiness during the winter holidays!

Recreate that cosy feeling of warmth around the fireplace when flavouring your beverages with MONIN Gingerbread syrup! MONIN Gingerbread syrup presents a perfectly balanced blend of ginger and cinnamon for a true Gingerbread taste. Beyond the winter season, MONIN Gingerbread syrup can also be enjoyed year-round in milkshakes or iced and frozen coffees.


MONIN[®]
NATURALLY INSPIRING



Alexandre LAPIERRE
MONIN Beverage Innovation Director

“With its strong taste, MONIN Gingerbread syrup can easily dominate any of your drinks, so be aware that a little goes a long way. I love to mix it with hot cocoa.”

Christmas Cai

- 20 ml MONIN Gingerbread syrup
- 45 ml light rum
- 3 pieces of lime

Pour fruit into your glass muddle with syrup. Fill with ice cubes. Pour other ingredients into your glass. Stir.

Gingerbread Club

- 15 ml MONIN Gingerbread syrup
- 40 ml dark rum

Straight in a glass filled with ice cubes. Stir.

Gingerman

- 25 ml MONIN Gingerbread syrup
- 15 ml MONIN Dark Chocolate sauce
- 40 ml bourbon
- 20 ml fresh cream

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Gingerbread Cookie Martini

- 20 ml MONIN Gingerbread syrup
- 40 ml vanilla vodka
- 15 ml fresh cream

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Magic Café

- 20 ml MONIN Gingerbread syrup
- 40 ml baileys
- 1 espresso shot
- 100 ml milk

Pour an espresso into a mazagran glass and reserve. Steam other ingredients together until mix foams. Pour mix over coffee. Serve.

Macadamia Coffee

- 20 ml MONIN Gingerbread syrup
- 15 ml MONIN Macadamia Nut syrup
- 1 espresso shot
- 15 ml milk

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Gingerbread Latte

- 25 ml MONIN Gingerbread syrup
- 1 espresso shot
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee. Serve.

Gingerbread Gourmet Mocha

- 15 ml MONIN Gingerbread syrup
- 30 ml MONIN Dark Chocolate sauce
- 1 espresso shot
- 240 ml milk

Pour MONIN Chocolate sauce in a tumbler glass. Pour espresso on top. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee. Serve.

Gingerbread Chocolate

- 20 ml MONIN Gingerbread syrup
- 1 double espresso shot
- 150 ml hot chocolate
- whipped cream

Steam MONIN syrup and hot chocolate together until mix foams. Cover espresso with the mix. Add a touch of whipped cream. Serve.

Bubbly Gingerbread Milk

- 15 ml MONIN Gingerbread syrup
- 15 ml MONIN Blackberry syrup
- 60 ml milk
- soda water

Straight in a glass filled with ice cubes. Top with soda water.

Tasting Notes



COLOUR

Bright gold with amber glints

NOSE

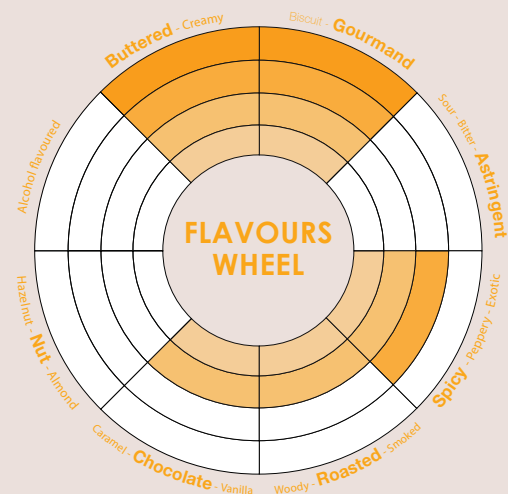
Complex spice combination with strong notes of cinnamon

ATTACK

Buttery spices

LENGTH IN MOUTH

Hint of ginger and cloves



FLAVOURS ASSOCIATIONS

Aged spirits, orange, carrot, apricot, apple

APPLICATIONS

Latte / iced latte, chocolate, cocktails, mocktails, tea, culinary

FORMAT

5cl, 70cl & 1L PET

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

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.

