

Ultimate
CREATIVITY



Tonka Bean

Fève de Tonka

The Tonka bean is a fragrant bean - actually a seed from a tree native to South America - whose taste is reminiscent of vanilla with roasted caramel notes. Often used by pastry chefs to flavour desserts such as *crème brûlée*, *ganache* and *macaroons*.

MONIN Tonka Bean syrup captures this unique flavour perfectly to create sublime coffee and chocolate beverages.

Revolutionise your drinks with the hot, intense flavour of Tonka Bean and let Tonka fever take hold of you!

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Andrea Fidora - MONIN
Beverage Innovation Director

“I recommend MONIN Tonka Bean syrup in all milky coffee applications, both hot and cold. If you prepare a hot drink such as latte or cappuccino, I suggest you don't exceed 60°C of temperature for your milk in order to preserve and appreciate all rich and flavourful aromas of Tonka Bean. Beside the coffee applications, MONIN Tonka Bean syrup will allow you to twist your favourite classic cocktails such as Manhattan, Martini and Colada.”



Tonka Bean Iced Latte

- 30 ml MONIN Tonka Bean syrup
- 90 ml milk
- 30 ml espresso

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass filled with ice cubes. Serve. You can garnish with whipped cream and chocolate powder.



Tonka Bean Creamy Martini

- 30 ml MONIN Tonka Bean syrup
- 40 ml vodka
- 30 ml fresh cream

Shake ingredients with ice and strain into a cocktail glass. Glass can be rimmed with MONIN sauce and cinnamon powder.



Tonka Bean Latte

- 30 ml MONIN Tonka Bean syrup
- 150 ml milk
- 1 espresso

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



Tonka Irish Coffee

- 20 ml MONIN Tonka Bean syrup
- 40 ml Irish whiskey
- 2 shots espresso
- Fresh cream

Steam MONIN flavouring and whiskey together. Pour into a glass and add coffee. Top with fresh cream. Serve.



Tonka Bean Caramel Steamer

- 10 ml MONIN Tonka Bean syrup
- 15 ml MONIN Caramel sauce
- 180 ml milk

Pour MONIN flavourings into a latte glass, reserve. Steam milk until frothy and pour over MONIN flavourings. Stir and serve. You can garnish with whipped cream and crushed nuts.



Tonka Bean Old Fashioned

- 20 ml MONIN Tonka Bean syrup
- 50 ml bourbon
- 30 ml soda water
- 2 dashes orange bitter
- 2 pieces orange

Muddle fruits with syrup in a glass. Fill glass with ice cubes. Add remaining ingredients. Stir and serve.



Tonka Bean Chocolate Frappé

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

Pour ingredients into a blender cup. Cover with a glass of ice cubes. Blend until smooth. Pour mix into a smoothie glass. Serve. You can garnish with whipped cream and chocolate powder.



Tonka Bean Black Russian

- 10 ml MONIN Tonka Bean syrup
- 40 ml MONIN Coffee liqueur
- 60 ml vodka

Combine ingredients in a rock glass filled with ice cubes. Stir. Serve.



Tonka Bean Hot Chocolate

- 20 ml MONIN Tonka Bean syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 200 ml milk

Pour MONIN syrup into a mug, reserve. In a pitcher steam milk until frothy and add Le Frappé de MONIN. Gently mix and pour over MONIN syrup. Serve.



Tonka Bean Tiki

- 20 ml MONIN Tonka Bean syrup
- 20 ml MONIN Orange Curaçao liqueur
- 40 ml spiced dark rum
- 60 ml pineapple juice
- 20 ml fresh lime juice
- Ginger ale

Combine ingredients except ginger ale in a shaker filled with ice cubes. Shake vigorously. Pour into a glass full of ice. Top with ginger ale. Serve.

Tasting Notes



COLOUR

Copper with golden glints

NOSE

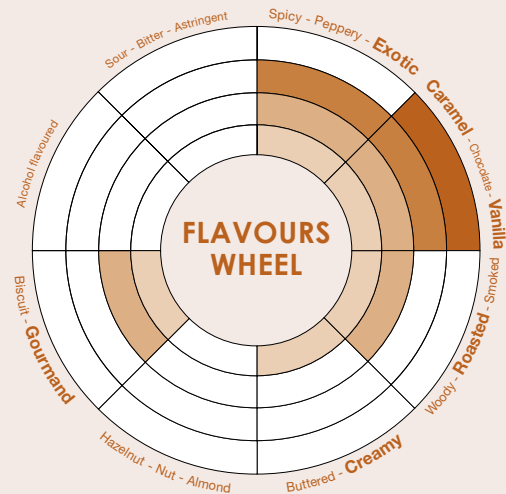
Typical tonka bean nose (mix of caramel, vanilla and cocoa notes)

ATTACK

Complex taste of roasted caramel, vanilla and tonka bean

LENGTH IN MOUTH

Long lasting and rounded taste



APPLICATIONS

Dessert drinks, speciality coffees, milkshakes, cocktails

FORMAT

70 cl, 5 cl

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.