

Ultimate
CREATIVITY



Sweet Treats Programme

Create delicious and decadent dessert-drinks to gratify your sweet tooth with our **MONIN candy and pastry inspired drinks**. With the following selection of recipes and collection of dessert flavours, we bring a more gourmet experience to any drink creation !

MONIN[®]
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Recipes

Non-Alcoholic Drinks

Brownie Caramel Frappe

- 20 ml MONIN Brownie syrup
- 15 ml MONIN Caramel sauce
- 120 ml milk
- 2 scoops vanilla ice cream
- 1 scoop peanut butter
- 1 piece of brownie

Pour ingredients into a blender, cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve.

You can garnish with whipped cream, caramel sauce and brownie chunks.



You can replace MONIN Brownie syrup with MONIN Chocolate Cookie or Macadamia syrup.



Cotton Candy Hot Chocolate

- 20 ml MONIN Cotton Candy syrup
- 1 scoop chocolate powder
- 150 ml milk

Steam MONIN flavourings and milk together until smooth.

Pour into a glass. Serve.

You can garnish with whipped cream, mini marshmallows and pink sugar pearls.

You can replace MONIN Cotton Candy syrup with MONIN Macaroon or Praline syrup.

Caramel Latte Viennois

- 20 ml MONIN Salted Caramel syrup
- 150 ml milk
- 30 ml espresso

Pour MONIN flavourings into a glass. Steam milk until smooth and pour over MONIN flavourings. Pour coffee over gently. Serve.

You can garnish with whipped cream, caramelized popcorn and caramel sauce.

You can replace MONIN Salted Caramel syrup with MONIN Crème Brûlée or Roasted Hazelnut syrup.



Alcoholic Drinks



Coconut Punch Hot Chocolate

- 30 ml Le Fruit de MONIN Coconut
- 10 ml MONIN Falernum syrup
- 40 ml rum
- 150 ml milk
- 1 scoop chocolate powder

Pour MONIN flavourings into a glass. Steam milk and chocolate powder together until smooth and pour over MONIN flavourings. Pour coffee over the mix. Serve.

You can garnish with whipped cream, coconut powder and a candy stick.

You can replace MONIN Falernum syrup with MONIN Amaretto or Spicy Mango syrup.

Praline White Russian

- 15 ml MONIN Praline syrup
- 20 ml coffee liqueur
- 40 ml vodka
- 20 ml fresh cream

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

You can garnish with a praline.

You can replace MONIN Praline syrup with MONIN Tonka Bean or Black Forest syrup.



Chai Vanilla Eggnog

- 15 ml MONIN French Vanilla syrup
- 10 ml MONIN Chai Tea syrup
- 40 ml bourbon
- 80 ml milk
- 40 ml fresh cream
- 1 teaspoon nutmeg
- 1 egg yolk

Pour all ingredients into a shaker filled with ice. Shake vigorously and strain into a glass. Serve.

You can garnish with a vanilla stick.

You can replace MONIN Chai Tea syrup with MONIN Spicy or Pumpkin Spice syrup.

Tips



Food pairing

Match your drink offer to the world of delicacies!

Realize the most mouth-watering dessert drinks with MONIN Chocolate Cookie, Brownie, Macaroon, Apple Pie and so many other syrups!



Cake & Sweets mix

Bring some texture to your drink!

- 20 ml MONIN Macaroon syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 150 ml milk
- 1 macaroon
- Ice

Combine all ingredients in a blender bowl or a spindle mixer. Mix until smooth. Pour into a milkshake glass. Garnish with macaroon flavoured whipped cream and a macaroon.

For the flavoured cream, you will need 250 ml liquid cream, 40 ml MONIN Macaroon syrup and 2 gas chargers.

Pour cream and MONIN syrup into a canister. Seal the canister. Add 2 gas chargers. Shake well. Keep in the fridge before use.

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