

Le Sirop de **MONIN®**

Hazelnut



With its beautiful golden hue and fresh hazelnut taste, MONIN Hazelnut syrup has a powerful aromatic and is ideal in both hot and cold applications. Its natural flavour imparts the freshest hazelnut taste to this syrup. Perfect for enhancing and twisting your beverages! Le Sirop de MONIN is part of a wide range of more than 150 flavours which offers multiple possibilities to make cocktails and mocktails, lemonades and iced teas as well as milkshakes and smoothies without forgetting the dessert applications.

PRODUCT FEATURES

Hazelnut extract
High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 24 months to production
Multi-uses: Mai Tai, After Dinner, White Russian, Old Fashioned, Latte, Milkshake, Tea...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural hazelnut flavouring with other natural flavourings, concentrated lemon juice, preservative: potassium sorbate, colour: plain caramel. **Contains hazelnut extract.**

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> NATURAL COLOURINGS	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

RAPHAEL DURON

MONIN Beverage Innovation Director

"MONIN Hazelnut syrup is one of the top 3 favorite flavour in the speciality coffee industry, only because the fresh hazelnut flavour is a match made in heaven for all coffee and chocolate drinks, wether hot or cold. This is an ideal products with dairy ingredients as it reveals all its aroma: lattes, cappuccinos, iced lattes, milkshakes and frappés are craving for hazelnut. The flavour goes also really well in cocktail application with brown spirits like whiskeys and rums. Try it into a Whiskey Smash or a Bourbon Old Fashioned and give a twist to your favourite desert drinks you won't regret it."

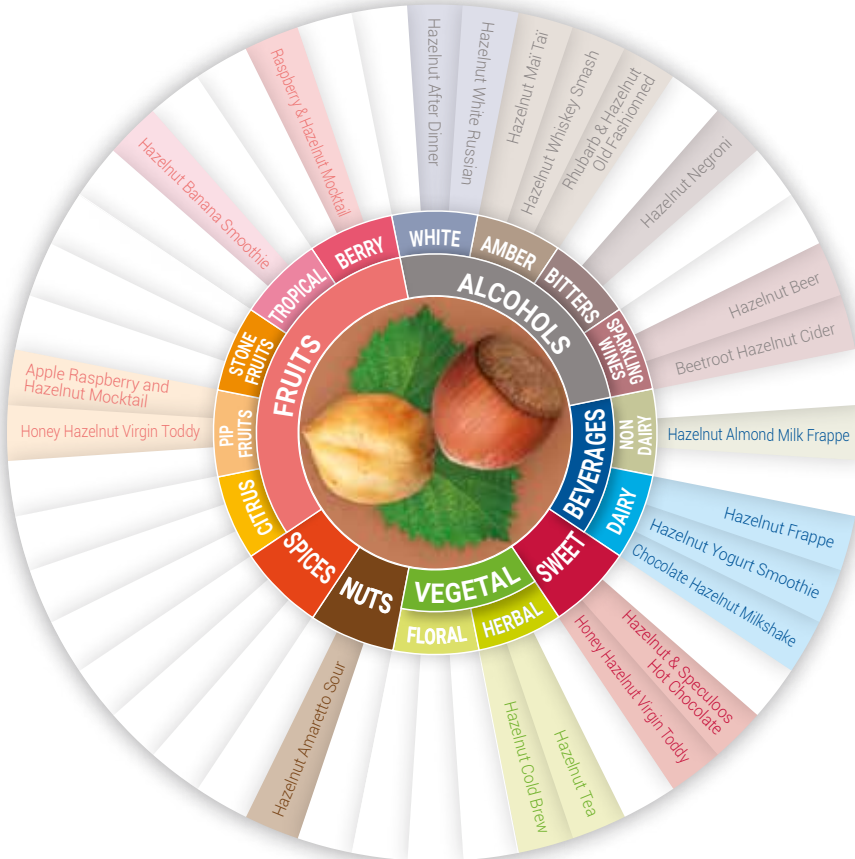


HAZELNUT LATTE

- 20 ml MONIN Hazelnut syrup
- 150 ml milk
- 30 ml espresso

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

ASSOCIATIONS WHEEL



APPLICATIONS



Hazelnut Cold Brew

- 20 ml MONIN Hazelnut syrup
- 50 ml MONIN Cold Brew concentrate
- 200 ml water

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



Beetroot Hazelnut Cider

- 10 ml MONIN Hazelnut syrup
- 15 ml Le Fruit de MONIN Beetroot
- Dry cider

Combine ingredients in a glass filled with ice cubes. Top with dry cider. Stir gently. Garnish with an apple slice and beetroot slice. Serve.



Honey Hazelnut Virgin Toddy

- 15 ml MONIN Hazelnut syrup
- 15 ml MONIN Honey syrup
- 90 ml apple juice
- 60 ml hot water

Pour MONIN flavours and apple juice into a mug and steam together. Add hot water. Stir well and serve.



Hazelnut Mai Tai

- 20 ml MONIN Hazelnut syrup
- 20 ml MONIN Orange Curacao Liqueur
- 45 ml rum
- 40 ml pineapple juice
- 20 ml lime juice

Combine ingredients into a shaker filled with ice cubes. Shake. Into an old fashioned glass filled with ice cubes. Garnish with a mint sprig and a lime wedge. Serve.



Hazelnut Hot Chocolate

- 20 ml MONIN Hazelnut syrup
- 200 ml milk
- 1 scoop powdered chocolate

Pour MONIN syrup into a cup or a mug. Steam milk and powdered chocolate together. Pour hot chocolate into serving glass. Garnish with whipped cream l'Artiste de MONIN cocoa and crushed nuts. Serve.



Hazelnut Frappe

- 15 ml MONIN Hazelnut syrup
- 30 ml Le Frappé de MONIN Vanilla liquid base
- 120 ml milk

Pour ingredients into a blender jug. Add ice cubes. Blend until smooth. Pour into a glass. Garnish with whipped cream and crushed hazelnuts. Serve.

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DRINK RESPONSIBLY