

Le Sirop de **MONIN®**

Caramel



A candy obtained by cooking sugar and water, caramel is a treat to be enjoyed in many forms. Either hard, soft or liquid, it is a sweet ingredient that enhances a plethora of applications.

Often used in pastries as a glaze, a sauce or garnish, it is also offered in the culinary world and frequently used in perfumeries. Its sweet flavour pairs wonderfully with a large array of fruits.

MONIN Caramel Syrup, which captures all the flavours of this treat, will bring a real touch of sweetness to all of your coffees, frappés or lattes. You can also try it in a Negroni, Old Fashioned, Martini or Sour to add an original twist to all of your cocktails.

PRODUCT FEATURES

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Preservative free

Conservation: 3 months after opening

Date of minimum durability: 36 months to production

Multi-uses: Latte, Coffee, Frappé, Milkshake, Negroni, Sour, Old Fashioned, Manhattan...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural caramel flavour, acid: citric acid, colouring: plain caramel

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

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

DRINK RESPONSIBLY

RAPHAEL PIZANTI

MONIN Beverage Innovation Director

"With a dark Orange colour and velvety texture, MONIN Caramel can easily be applied in culinary recipes such as desserts, and in hot beverages like a caramel latte. MONIN Caramel has a strong flavour and can be a surprising ingredient in alcoholic cocktails with aged spirits. A shot of Bourbon mixed with Caramel syrup is a good combination for example. The product also pairs well with white spirits, bringing you a multitude of applications. Why not try a Caramel Apple Martini?"

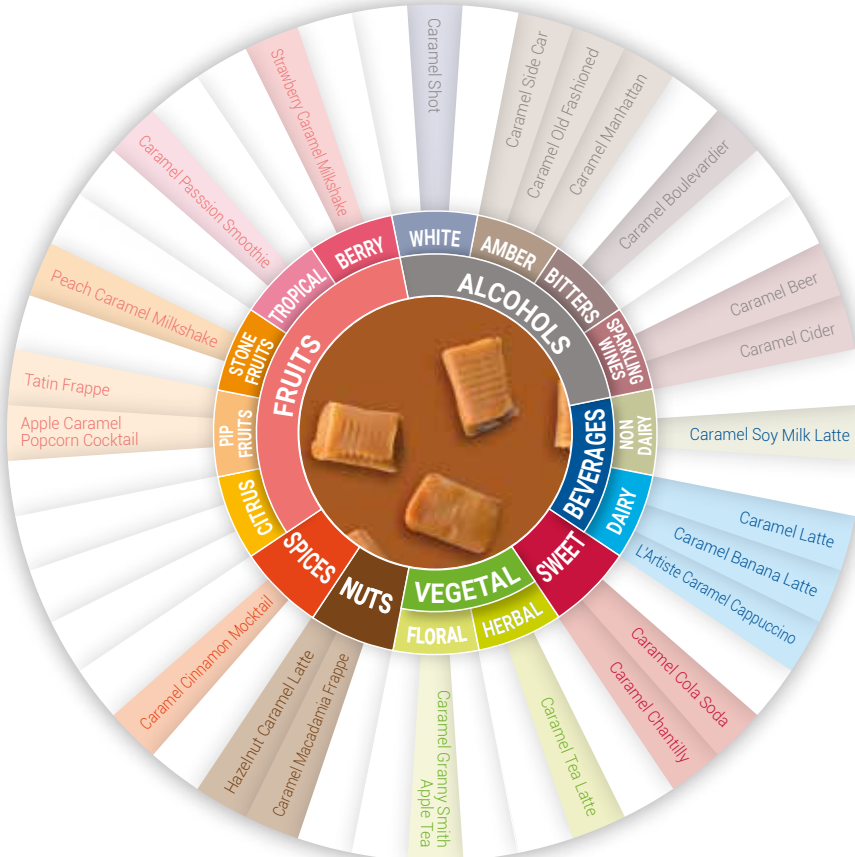


CARAMEL LATTE

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

Pour MONIN Flavour in a latte glass and reserve. Steam milk until frothy and pour over MONIN flavouring. Pour espresso on top to create a floor. Garnish with l'Artiste de MONIN Caramel. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Caramel Old Fashioned

- 15 ml MONIN Caramel syrup
- 60 ml bourbon
- 2 dashes bitter concentrate

Combine ingredients into a glass filled with ice cubes. Serve.



Caramel Shot

- 20 ml MONIN Caramel syrup
- 40 ml vodka

Pour MONIN syrup into a shot glass. Add chilled vodka. Serve.



Caramel Beer

- 20 ml MONIN Caramel syrup
- Lager beer

Combine all ingredients into a glass. Serve.



Cookie Caramel Frappe

- 10 ml MONIN Caramel syrup
- 10 ml MONIN Chocolate Cookie syrup
- 30 ml Le Frappé de MONIN Vanilla liquid base
- 120 ml milk

Pour all ingredients into a blender jug. Cover with ice cubes. Blend until smooth, 30 seconds. Pour one swirl of MONIN Chocolate Hazelnut Sauce in a glass. Pour the mix into the glass. Garnish with whipped cream, MONIN Chocolate Hazelnut Sauce and a piece of cookie. Serve.



Caramel Granny Smith Apple Tea

- 20 ml MONIN Caramel syrup
- 10 ml Le Fruit de MONIN Granny Smith Apple
- 150 ml water
- 1 teabag

Pour hot water into a glass. Add teabag. Let infuse for a few minutes. Add other ingredients. Stir and serve.



L'Artiste Caramel Cappuccino

- 10 ml MONIN Caramel syrup
- 10 ml l'Artiste de MONIN Caramel
- 120 ml milk
- 30 ml espresso

Pour MONIN products into a cup. Add on espresso. Steam and froth milk. Pour frothed milk with the latte art technique. Draw a pattern on the milk foam with l'Artiste de MONIN Caramel. Serve.

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