

Le Sirop de **MONIN®**

Vanilla from Madagascar



Recognized across the entire world, Madagascar vanilla is renowned for its olfactory characteristics and its long, traditional way of being manufactured. The vanilla flower is harvested after a year of growing and is then transformed into a pod for more than 6 months.

Often used in the pastry world, but also in the beverage and coffee realm, vanilla is a wonderful companion to chocolate and a large array of fruits. MONIN Vanilla syrup and its real notes of fresh vanilla pods will allow you to create surprising twists. Your hot chocolates, coffees, iced lattes but also your Sours and Daiquiris will only be even more enhanced.

PRODUCT FEATURES

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 36 months to production

Multi-uses: Hot Chocolate, Cappuccino, Macchiato, Latte, Frappé, Cold Brew, Sour, Martini, Daiquiri...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural flavouring, natural vanilla flavouring, concentrated lemon juice, preservative: potassium sorbate.

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 checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

LEE HYDE

MONIN Beverage Innovation Director

"The smooth, custard-like vanilla flavour is derived from select Madagascar vanilla beans. With its distinctive and sweet vanilla extract aroma, and a delicate, almost perfumed nose, it's easy to understand why this is one of our most popular syrup flavours. MONIN Vanilla Syrup adds a rich, indulgent flavor to all coffee and hot drink applications, as well as being a firm favourite in cocktail bars all around the world."



VANILLA LATTE MACCHIATTO

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

Pour MONIN syrup into a latte glass. Steam and froth milk with the steam wand and pour it over in the glass. Add gently espresso on top to create a layer. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Cold Brew Vanilla Iced Latte

- 20 ml MONIN Vanilla syrup
- 20 ml MONIN Cold Brew Concentrate
- 100 ml milk
- 80 ml water

Pour MONIN cold brew concentrate and water into a pitcher and mix together. In a glass filled with ice cubes pour MONIN flavour and milk. Add gently cold brew on top of the drink. Serve without stirring.



Vanilla Hot Chocolate

- 20 ml MONIN Vanilla syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 180 ml milk

Pour MONIN syrup into a cup or a mug. Steam milk and frappe powder together, then pour mix into serving glass. Stir. Garnish with whipped cream, l'Artiste de MONIN Cocoa and crushed hazelnuts. Serve.



Vanilla Tangerine Bourbon Sour

- 10 ml MONIN Vanilla syrup
- 7,5 ml MONIN Tangerine syrup
- 50 ml bourbon whiskey
- 20 ml lemon juice
- 2 dashes orange bitter

Pour all ingredients into a shaker filled with ice cubes. Shake and fine strain into an old fashioned glass with ice cubes. Garnish and serve.



Porn Star Martini

- 15 ml MONIN Vanilla syrup
- 15 ml Le Fruit de MONIN Passion Fruit
- 30 ml vodka
- 20 ml passion fruit liqueur
- 15 ml lime juice
- 1 Champagne shot

Pour all ingredients into a shaker and cover with ice cubes. Shake and double strain into a chilled coupette. Garnish with a half passion fruit and a mint sprig. Serve with a shot of Champagne on the side.



Vanilla Glasco Lemon Soda

- 15 ml MONIN Vanilla syrup
- 5 ml MONIN Glasco Lemon syrup
- 160 ml soda water

Pour all ingredients into a glass filled with ice cubes. Stir. Garnish with lemon wheels. Serve.



Vanilla Daiquiri

- 10 ml MONIN Vanilla syrup
- 60 ml light rum
- 20 ml fresh lime juice

Pour all ingredients into a shaker and cover with ice cubes. Shake and double strain into a chilled coupette. Serve.

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DRINK RESPONSIBLY