

Le Sirop de MONIN®

Amaretto



Originating in the Varese province in Italy, this liqueur has been around since the 16th century. Non distilled, it is directly prepared by infusing almonds and alcohol, which gives it its gorgeous amber colour and its bitter taste, enjoyed in aperitifs and digestives. Amaretto is also used in cooking and baking, notably to make a tiramisu. MONIN Amaretto Syrup will elevate all of your creations, with or without alcohol. Add a twist to your Sours, Cappuccinos or your Mangoretto Sodas!

PRODUCT FEATURES

Apricot juice : 11%
High concentration : dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Preservative free
Conservation: 3 months after opening
Optimal expiration date: 18 months to production
Multi-uses: Cappuccino, Frappé, Mint Julep, Long Drink, Sour...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated apricot juice, natural flavouring. **Apricot juice : 11%**

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

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

DRINK RESPONSIBLY

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Amaretto Syrup will bring the unrivalled softness of almond with a delicate fruity note of apricot to all of your beverages, either hot or cold, and will transport you to Italy. It pairs wonderfully with orchard fruits and red fruits and is delicious in milk-based coffee drinks. Its suave and exquisite flavour is a treat in after dinner cocktails to help draw out an excellent meal. I like adding it to a Clover Club, a classic cocktail with a raspberry base, for an intensely sweet sensation. If you have a sweet tooth, try an Affogato: a shot of espresso topped with Amaretto syrup and a ball of vanilla ice cream."

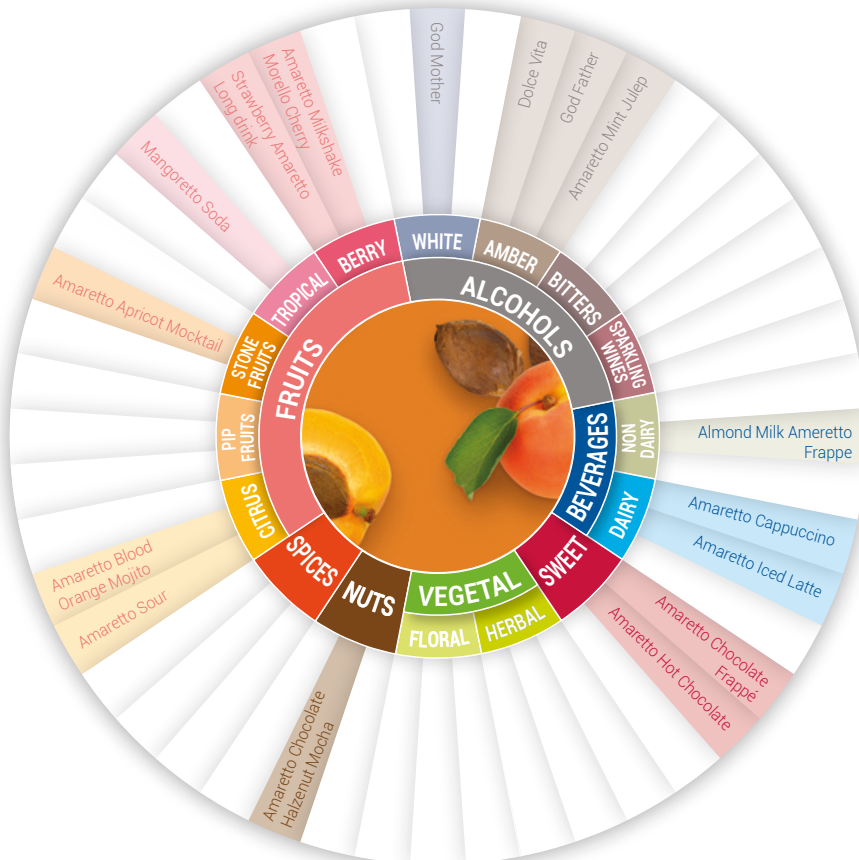
AMARETTO CAPPUCCINO



- 10 ml MONIN Amaretto syrup
- 30 ml espresso
- 120 ml milk

Pour MONIN syrup in a cup and extract one espresso. Steam and froth milk. Pour frothed milk into the cup using the latte art technique. Garnish with l'Artiste de MONIN Cocoa and crushed almond biscuit. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Strawberry Amaretto Long drink

- 10 ml MONIN Amaretto syrup
- 15 ml Le Fruit de MONIN Strawberry
- 40 ml limoncello
- 80 ml pineapple juice
- 20 ml lime juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a highball glass filled with ice. Garnish with a strawberry candy. Serve.



Mangoretto Soda

- 15 ml MONIN Amaretto syrup
- 15 ml MONIN Rantcho Lime concentrate
- 60 ml mango juice
- 100 ml soda water

Pour all ingredients except soda water into a shaker filled with ice cubes. Shake and strain into a tumbler filled with ice. Top with soda water. Stir gently. Garnish with thin slices of mango. Serve.



Dolce Vita

- 7.5 ml MONIN Amaretto syrup
- 30 ml aged grappa
- 22,5 ml Cocchi Americano Bianco
- 15 ml limoncello

Stir all ingredients in a mixing glass with ice cubes. Strain into a chilled Nick & Nora glass. Serve.



Amaretto Iced Latte

- 30 ml MONIN Amaretto syrup
- 150 ml milk
- 30 ml espresso

In a large glass filled with ice cubes pour MONIN syrup and milk. Stir well. Add gently cold espresso on top to create a layer. Serve without stirring. Serve.



Amaretto Chocolate Frappé

- 20 ml MONIN Amaretto syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 120 ml milk

Pour all ingredients into a blender jug. Add the content of ice cubes of the serving glass; blend until smooth (30 sec.). Pour into serving glass. Garnish with whipped cream, sliced almonds and a candied cherry. Serve.



Amaretto Sour

- 15 ml MONIN Amaretto syrup
- 45 ml whiskey
- 30 ml lemon juice
- 1 egg white

Pour all ingredients into a shaker without ice and perform a dry shake to emulsify the egg white. Add ice cubes and shake a second time to chill. Strain into an old fashioned glass filled with ice cubes. Garnish with a dehydrated lemon slice and lemon zests. Serve.

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DRINK RESPONSIBLY