Le Sirop de MONIN®



White Chocolate

White chocolate is not derived from the cocoa bean itself, rather it comes from cocoa butter, which gives it a creamy cocoa flavour. MONIN White Chocolate Syrup has a rich, smooth taste with hints of vanilla, making it the perfect companion to other flavours such as red fruits and passion fruit. It adds a creaminess to lattes, mochas and cocktails.

PRODUCT FEATURES

Cocoa extract

High concentration: dilution 1+8 Authentic taste, natural flavourings

Pure beetroot sugar from France

Preservative free

Conservation: 3 months after opening

Optimal expiration date: 36 months to production

Multi-uses: Hot Chocolate, Latte, Frappé, Martini, After Dinner, Smoothie, Iced Latte...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural flavouring. Contains cocoa extract.

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

▼ NATURAL	PRESERVATIVE FREE
FLAVOURINGS	√ GMO FREE
V NATURAL COLOURINGS	✓ ALLERGEN FREE
 ✓ VEGAN	✓ LACTOSE FREE

DRINK RESPONSIBLY

MONIN Beverage Innovation Director

"MONIN White Chocolate syrup is the perfect ingredient for bartenders and baristi. In coffee applications, you can easily create some well-known recipes like a White Mocha, a Latte, or design trendy drinks like a cold brew flavoured with white chocolate. MONIN White Chocolate syrup will balance the bitterness of the coffee and bring your drink to the next level. You will be able to bring fullbodied flavours to your cocktails, and it will balance nicely with the acidity. It is also a perfect addition to culinary applications: use it to sweeten your whipped cream and bring out the indulgent flavour of white chocolate.

WINTER VANILLA WHITE **CHOCOLATE**

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

Pour MONIN syrup into a glass or a cup. Reserve. Steam milk and frappé powder together until frothy. Pour hot mix in the glass. Stir. Garnish with whipped cream and MONIN White Chocolate Sauce. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



- 10 ml MONIN White Chocolate syrup
- 15 ml Le Fruit de MONIN Banana
- 150 ml milk
- 1 espresso

Pour MONIN products into a glass and cover up with ice cubes. Add milk gently. Finish with pouring espresso on top to create a layer. Serve.



- 15 ml MONIN White Chocolate syrup
- 15 ml Le Fruit de MONIN Strawberry
- · 30 ml vanilla vodka
- 15 ml lemon juice
- 120 ml soda water

Pour all ingredients except soda water into a shaker filled with ice cubes. Shake and strain into a glass filled with ice cubes. Top with soda water and stir gently. Garnish with a lemon slice, a strawberry and a mint sprig. Serve.



- 10 ml MONIN White Chocolate syrup
- 10 ml MONIN Green Mint syrup
- 40 ml vodka
- 15 ml fresh cream

Combine ingredients into a shaker filled with ice cubes. Shake and strain into a chilled cocktail glass. Garnish with a mint sprig. Serve.



- 10 ml MONIN White Chocolate syrup
- 10 ml MONIN Hazelnut syrup
- 150 ml milk
- · 30 ml espresso

Pour MONIN products into a latte glass, reserve. Steam milk until frothy and pour in the glass. Add gently on ton espresso. Serve



DRINK RESPONSIBLY



- 10 ml MONIN White Chocolate syrup
- 15 ml Le Fruit de MONIN Passion
- · 45 ml vodka
- 15 ml passion fruit juice

Combine ingredients into a shaker filled with ice cubes. Shake and strain into a chilled cocktail glass. Serve.



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

Pour all ingredients into a blender jug and cover with ice cubes. Mix until smooth (30 sec.). Pour into a milkshake glass. Garnish with whipped cream, MONIN White Chocolate Sauce and mini meringues. Serve









