

# *Le Sirop de* **MONIN®**

## *Brownie*



Originally from the USA, this chocolate cake – usually made with slivered nuts or hazelnuts – is a favourite among children. It can be enjoyed with custard, whipped cream or a ball of ice cream. MONIN Brownie syrup replicates the flavour of dark chocolate brownie cake batter, rounded off with a hints of nut. It will bring sweetness and delicateness to all of your milkshakes and frappes and will reinvent your Old Fashioned and other whisky based 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: 24 months to production

Multi-uses: Hot Chocolate, Latte, Frappé, Desert Drinks, Martini...

### **FORMAT**

70 cl

### **INGREDIENTS**

Sugar, water, natural flavouring.

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

DRINK RESPONSIBLY

## STÉPHANE MOESLÉ

MONIN Beverage Innovation Director

"The marvellous mix of nuts and chocolate. Both intense and decadent, MONIN Brownie Syrup will bring indulgent notes to your pastries and beverages. It will easily flavour all of your coffee shop favourites – hot, cold, milky, with coffee or chocolate – from a delicious Brownie Milkshake to a Brownie Hot Chocolate. In the mixology world, it is a great match to dark spirits. You can also flavour vodka-based classics such as an Espresso Martini or White Russian."

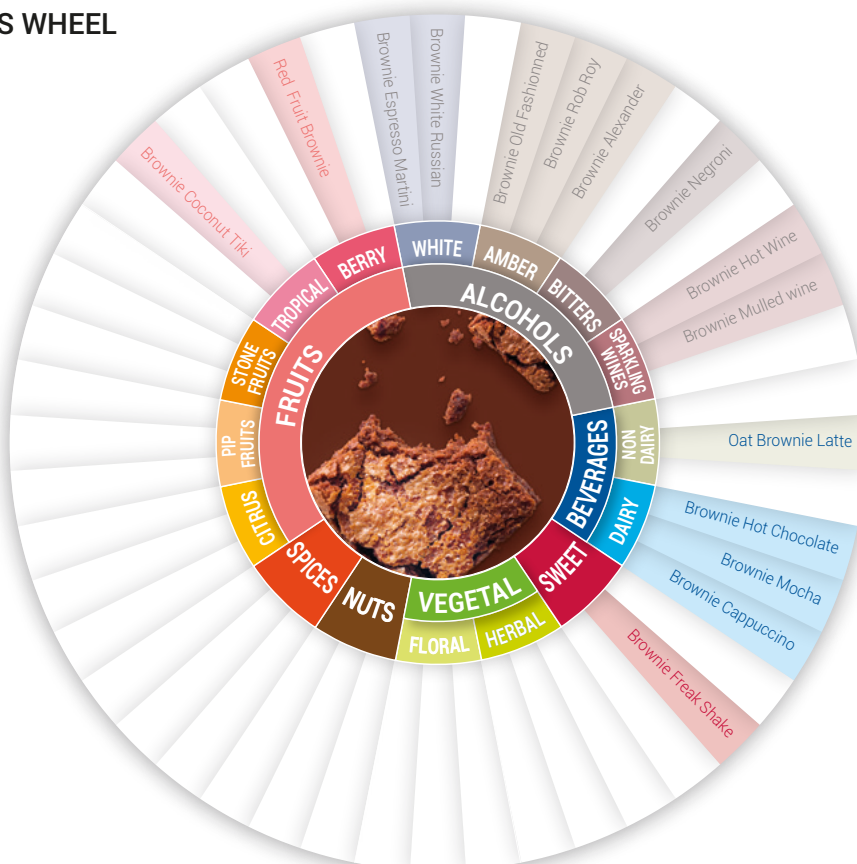


## BROWNIE MILKSHAKE

- 30 ml MONIN Brownie syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk
- 10 chocolate chunks

Pour all ingredients into a blender jug except chocolate chunks. Add a 360 ml glass full of ice cubes. Blend until smooth. Add chocolate chunks. Blend 5 seconds and serve in a glass. Garnish with whipped cream, brownie pieces and l'Artiste de MONIN Cocoa. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Brownie Cold Brew

- 20 ml MONIN Brownie syrup
- 180 ml cold brew coffee

Mix all ingredients into a tumbler full of ice cubes. Garnish with orange zest. Serve.



### Brownie Mocha

- 20 ml MONIN Brownie syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a latte glass. Steam milk until frothy and pour over in the glass. Add gently espresso on top to create a layer. Serve



### Brownie Alexander

- 10 ml MONIN Brownie syrup
- 45 ml Cognac
- 10 ml Dark Cocoa liqueur
- 20 ml cream

Mix all ingredient in a shaker full of ice cubes. Serve in a pre-chilled coupette. Garnish with cocoa powder and grated nutmeg. Serve.



### Spiced Brownie Old Fashioned

- 20 ml MONIN Brownie syrup
- 45 ml bourbon
- 2 dashes orange bitter
- 2 ginger slices

In a mixing glass full of ice grate ginger slices. Add remaining ingredients. Double strain into an ice filled Old Fashioned glass. Garnish with dark chocolate and dry apricot. Serve.



### Red Fruity Brownie

- 20 ml MONIN Brownie syrup
- 150 ml cranberry juice
- 8 mint leaves
- 3 raspberries
- ¼ orange

Muddle orange, raspberry, mint leaves with MONIN syrup in the tin of your shaker. Add ice and remaining ingredients. Shake vigorously and double strain into a glass with ice. Serve.



### Brownie Rob Roy

- 10 ml MONIN Brownie syrup
- 50 ml Scotch whisky
- 20 ml red vermouth
- 2 dashes Angostura bitter

Pour all ingredients in a mixing glass full of ice cubes. Strain in a pre-chilled cocktail glass. Garnish with a cherry and an orange zest. Serve.

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