

Le Sirop de MONIN®

Cinnamon



Considered one of the oldest spices in the world, cinnamon is also commercialised as perfume or incense.

Its aromatic powers and its gorgeous bright orange colour are widely appreciated in the pastry making world, namely in a traditional gingerbread, and also in the culinary world. MONIN Cinnamon syrup captures cinnamon's natural flavours and its slight notes of pepper and spice. Ideal for flavouring your hot drinks, you can also enjoy it paired with apple and black coffee. It will also beautifully elevate all of your cocktails such as a Punch, Sour or Old Fashioned.

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: Toddy, Hot Wine, Punch, Sour, Latte, Hot Chocolate...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural cinnamon flavouring, concentrated lemon juice, color: plain caramel, anthocyanins, preservative: potassium sorbate

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

<input checked="" type="checkbox"/> FLAVOURING FREE	<input type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> COLOURING FREE	<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

ALEXANDRE LAPIERRE
MONIN Beverage Innovation Director

"With its powdery taste, MONIN Cinnamon syrup enhances many applications. I particularly like to mix it in blended smoothies with a fresh apple. Try and be amazed!"



CINNAMON HOT APPLE JUICE

- 20 ml MONIN Cinnamon syrup
- 200 ml apple juice

Steam apple juice and MONIN syrup together. Pour into a toddy glass. Garnish with an apple fan, cinnamon powder, and a cinnamon stick. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Pina Colada & Cinnamon Punch

- 10 ml MONIN Cinnamon syrup
- 10 ml MONIN Pina Colada syrup
- 40 ml rum
- 120 ml sparkling water

Pour all ingredients into a glass filled with ice cubes. Stir and serve.



Peach Tea & Cinnamon Toddy

- 10 ml MONIN Cinnamon syrup
- 20 ml MONIN Peach Tea syrup
- 240 ml hot water
- 2 dashes orange bitter

Pour MONIN products into a mug or a heat proof glass. Add bitters and hot water. Stir. Garnish with an orange slice and a cinnamon stick. Serve.



Cinnamon & Caramel Mocktail

- 20 ml MONIN Cinnamon syrup
- 5 ml MONIN Caramel syrup
- 120 ml apple juice
- soda water

Mix all ingredients except soda water. Top with soda water. Serve.



Cinnamon Hot Chocolate

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

Steam the milk with Le Frappé de MONIN. Pour remaining ingredients into a cup/mug. Pour the mix into the cup/mug. Stir. Garnish with whipped cream and cinnamon powder. Serve.



Cinnamon Blackberry Mulled Wine

- 10 ml MONIN Cinnamon syrup
- 10 ml MONIN Blackberry syrup
- 120 ml red wine
- 60 ml cranberry juice

Heat all ingredients together. Serve into a glass/cup.



Pear & Cinnamon Tea

- 10 ml MONIN Cinnamon syrup
- 20 ml MONIN Pear syrup
- 10 ml lemon juice
- 1 tea bag
- 200 ml hot water

Pour hot water into a glass. Add tea bag. Let infuse for a few minutes and add remaining ingredients. Stir and serve.



DRINK RESPONSIBLY

