

# *Le Sirop de* **MONIN®**

## *Crème Brûlée*

This syrup heroes the aromas of one of France's favourite desserts. With a delightful vanilla cream flavour and a hint of warm crumbly caramel crust, you will be able to enjoy such classic flavours in a variety of beverages. MONIN Crème Brûlée Syrup mixes wonderfully with almond, pistachio, orange and chocolate flavours. Add a decadent splash of burnt caramel to hot beverages, dessert drinks, and sodas.

### PRODUCT FEATURES

Vanilla extract  
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: 36 months to production  
Multi-uses: Latte, Chocolate Frappé, Cognac Sour, Espresso Martini...

### FORMAT

70 cl

### INGREDIENTS

Sugar, water, natural flavouring, colour: plain caramel.  
**Contains vanilla extract.**



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

DRINK RESPONSIBLY

## LEE HYDE

MONIN Beverage Innovation Director

"MONIN Crème Brûlée syrup fully captures the creamy indulgence of this classic French dessert. There's an intense vanilla profile that pairs perfectly with notes of burnt caramel and egg tart, making this the ideal flavour to be used in coffee and hot chocolate applications. It's also a perfect fit for after dinner cocktails and is a wonderful ingredient to use in baking."

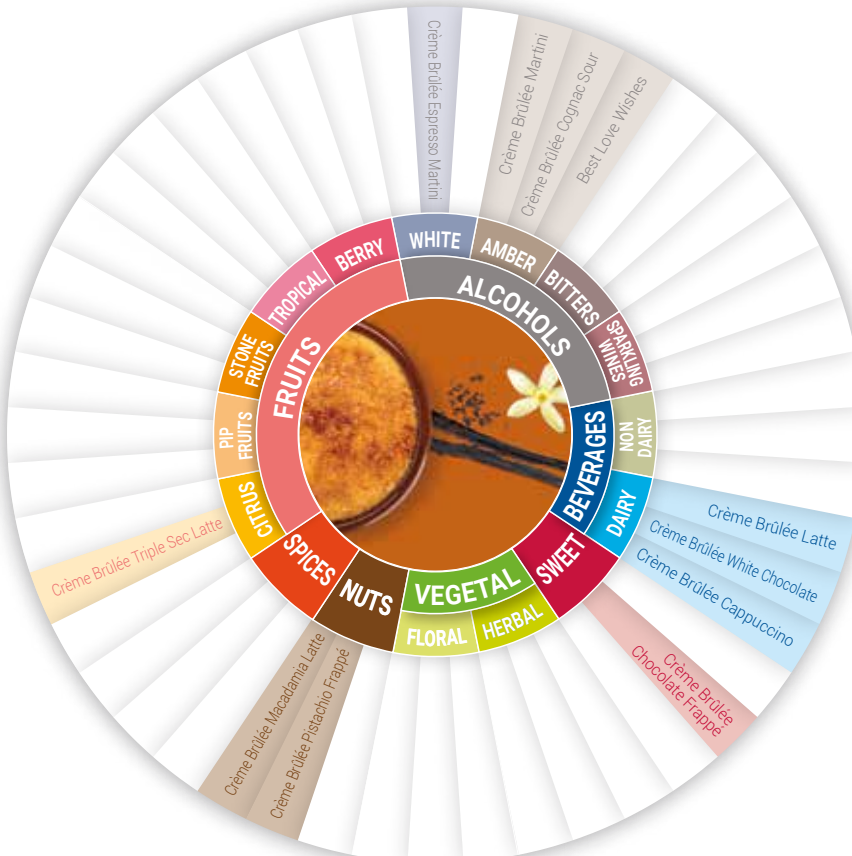


## CRÈME BRÛLÉE LATTE

- 20 ml MONIN Crème Brûlée syrup
- 150 ml milk
- 1 espresso

Pour MONIN flavour and espresso into a latte glass. Steam milk until frothy and pour in serving glass. Garnish with L'Artiste de MONIN Caramel. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Crème Brûlée Macadamia Latte

- 20 ml MONIN Crème Brûlée syrup
- 10 ml MONIN Macadamia Nut syrup
- 150 ml milk
- 1 espresso

Pour MONIN flavour into a latte glass. Steam milk until frothy and pour into serving glass. Add espresso on top to create a layer. Garnish with whipped cream and L'Artiste de MONIN Caramel. Serve.



### Crème Brûlée Cognac Sour

- 20 ml MONIN Crème Brûlée syrup
- 40 ml cognac
- 20 ml lemon juice
- 20 ml egg white

Pour all ingredients in a shaker and shake one first time without ice to emulsify egg white. Add ice cubes and shake a second time. Double strain into an old fashioned glass filled with ice cubes. Garnish with a dehydrated lemon slice and a lemon zest. Serve.



### Crème Brûlée Chocolate Frappé

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

Pour all ingredients into a blender jug and cover with ice cubes. Blend until smooth (30 sec.). Pour a swirl of MONIN Chocolate sauce on the edges of the serving glass and pour blended mix. Garnish with whipped cream and chocolate shavings. Serve.



### Crème Brûlée White Chocolate

- 15 ml MONIN Crème Brûlée syrup
- 15 ml MONIN White Chocolate Sauce
- 180 ml milk

Pour MONIN flavours into a glass or a cup. Steam milk until frothy. Stir to mix well. Garnish with whipped cream, MONIN White Chocolate Sauce and crushed hazelnuts. Serve.



### Crème Brûlée Martini

- 20 ml MONIN Crème Brûlée syrup
- 30 ml gold rum
- 40 ml milk

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled martini glass. Serve.



### Crème Brûlée Espresso Martini

- 20 ml MONIN Crème Brûlée syrup
- 50 ml vodka
- 1 double espresso

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

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DRINK RESPONSIBLY

