

# Le Sirop de **MONIN**<sup>®</sup>

## Irish



This syrup combines all the subtle flavours of traditional Irish beverages. Similar to Irish Cream, this light brown syrup holds rich hints of whisky, caramel and cream. MONIN Irish Syrup is perfect for non-alcoholic Irish Coffees, or creating a variety of after dinner drinks, both hot and cold. Indulge in the "Luck of the Irish" for a decadent treat.

### 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: 36 months to production  
Multi-uses: Irish Coffee, Whiskey, Hot Chocolate, Latte, Frappé...

### FORMAT

70 cl

### INGREDIENTS

Sugar, water, natural flavouring, acid: citric acid.

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"/> 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

## LEE HYDE

MONIN Beverage Innovation Director

"Inspired by the famous taste of Irish Cream Liqueur, MONIN Irish syrup has a deliciously complex profile of whisky, cream and dark chocolate coffee notes. Combined, these flavours allow you to create a luxurious, mocha like taste perfect for replicating a non-alcoholic version of the classic Irish Coffee, as well as other speciality coffees, hot chocolates and even frappes and milkshakes in the summer. All whilst adding a touch of Irish luck to your day."

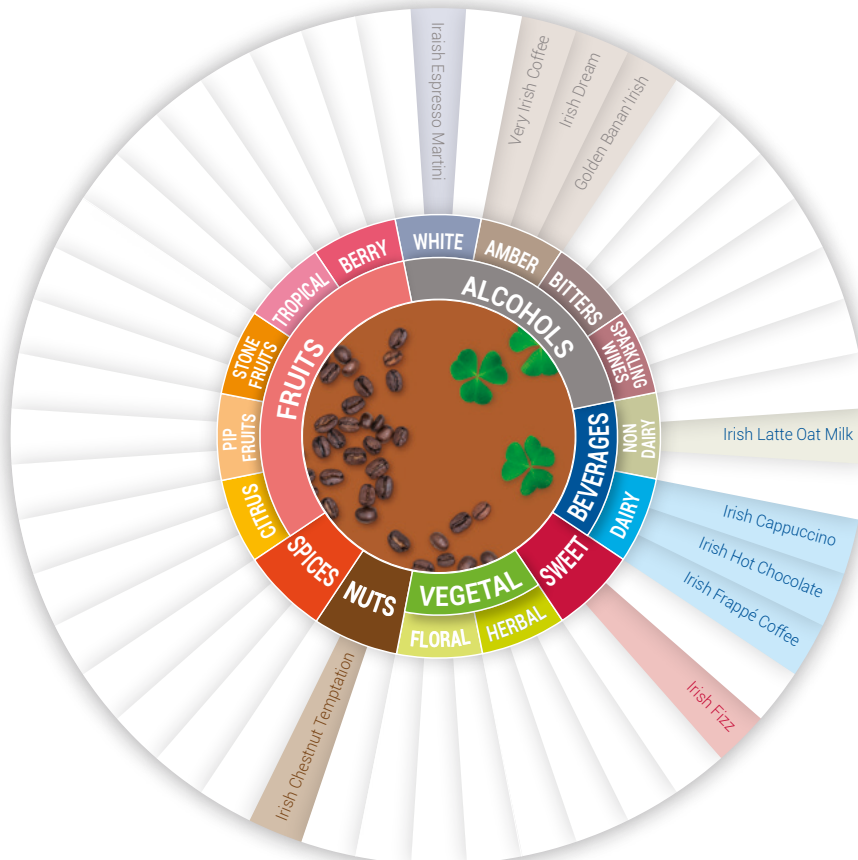


## VERY IRISH COFFEE

- 20 ml MONIN Irish syrup
- 40 ml Irish whiskey
- 2 espressos
- Fresh cream

In an Irish coffee glass pour and steam together MONIN syrup and whiskey. Add two espressos. Shake cream without ice cubes and pour it gently on top of the glass with a spoon. Garnish with three coffee beans. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Irish Coffee Frappé

- 20 ml MONIN Irish syrup
- 1 scoop Le Frappé de MONIN Coffee
- 120 ml milk

Pour all ingredients in a blender jug. Cover with ice cubes. Mix until smooth (30 sec.). Pour into a glass and top with whipped cream. Garnish with L'Artiste de MONIN Cocoa and coffee beans. Serve.



### Irish Latte

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

Pour MONIN syrup in a latte glass. Steam and froth milk. Pour milk in serving glass. Finish with gently pouring espresso on top to create a layer. Draw a pattern with L'Artiste de MONIN Cocoa. Serve.



### Golden Banan' Irish

- 7,5 ml MONIN Irish syrup
- 10 ml MONIN Banana liqueur
- 7,5 ml MONIN Lime Juice Cordial
- 40 ml cognac
- 20 ml sherry
- 1 dash Peychaud's bitter

Pour all ingredients into a mixing glass. Cover with ice cubes and stir to chill. Strain into a chilled Nick & Nora glass. Serve.



### Irish Dream

(creation from Davide Fracasso, MONIN Cup Spain 2018)

- 25 ml MONIN Irish syrup
- 30 ml rye whiskey
- 20 ml mezcal
- 35 ml oat milk
- 30 ml egg white

Pour all ingredients into a shaker without ice. Shake. Add ice cubes and shake a second time. Strain into a chilled cocktail glass. Serve.



### Irish Hot Chocolate

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

Pour MONIN syrup into a cup or a mug. Steam milk and Le Frappé de MONIN Chocolate together. Pour hot mix into the cup and stir well. Serve.



### Irish Toddy

- 20 ml MONIN Irish syrup
- 40 ml Irish whiskey
- 2 dashes orange bitter
- Hot water

Pour all ingredients into a heat proof glass. Top with hot water. Stir. Garnish with an orange zest. Serve.

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