

Le Sirop de MONIN®

Apple Pie



Originating in England during the Middle Ages, apple pie is made with either a puff or shortcrust pastry which is then filled with sliced apples. You can have it hot or cold, on its own or served with whipped cream or vanilla ice cream. This popular dessert reminds all of us of the sweet smell of childhood, filled with nostalgia.

Rediscover all the generosity apples and cinnamon have to offer in MONIN Apple Pie syrup, a flavour which will elevate all of your creations, from hot chocolates to frappes and smoothies.

PRODUCT FEATURES

Apple juice: 10%
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, Frappé, Mint Julep,
Royal Fizz Toddy...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural flavouring, concentrated apple and other fruit juice, natural cinnamon flavouring with other natural flavourings, colour: plain caramel.
Total fruit juice: 15%, including **10% apple juice**.

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

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|---|---|
| <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

RAPHAËL DURON

MONIN Beverage Innovation Director

"With its velvety apple, cinnamon and pastry crust flavours, MONIN Apple Pie Syrup will remind you of the delicate smell of freshly baked apple pie, hot from the oven. This decadent flavour will be a true asset to add to your hot and cold coffee-based drinks, as well as to your milkshakes and smoothies. In cocktails, it's best to pair it with dark spirits like calvados or bourbon.

I love using it to add an original twist to my Mint Julep - 15 ml of MONIN Apple Pie syrup is enough to create a whole new dimension to the drink."



APPLE PIE VIENNA LATTE

- 20 ml MONIN Apple Pie syrup
- 150 ml milk
- 1 espresso
- Whipped cream

Pour MONIN syrup into a latte glass. Reserve. Steam and froth milk with the steam wand and pour it into serving glass. Add gently espresso on top of the drink to create a layer. Garnish with whipped cream, powdered cinnamon and a dehydrated apple slice. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Apple Pie Hot Chocolate

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

Pour MONIN syrup into a cup or a mug. Reserve. Steam milk and frappe powder together with the steam wand. Pour hot chocolate in serving glass. Stir well. Garnish with whipped cream, powdered cinnamon and a dehydrated apple slice. Serve.



Apple Pie Lavender Tea

- 20 ml MONIN Apple Pie syrup
- 10 ml MONIN Lavender syrup
- 200 ml hot water
- 10 ml lemon juice
- 1 bag of black tea

Pour MONIN products and lemon juice into a cup or a mug. Add hot water and tea bag. Let infuse for 2 to 3 minutes. Remove tea bag. Garnish with apple slices. Serve.



Apple Pie Calvados Sour

- 15 ml MONIN Apple Pie syrup
- 60 ml Calvados
- 30 ml fresh lemon juice
- 1 egg white

Pour all ingredients into a shaker without ice (dry shake method). Shake. Add ice cubes and shake a second time. Double strain into a chilled coupette. Garnish with a few bitter drops on the foam. Serve.



Apple Pie Frappé

- 20 ml MONIN Apple Pie syrup
- 30 ml Le Frappé de MONIN Vanilla Liquid Base
- 120 ml milk

Pour all ingredients into a blender jug and add the ice content of a 360 ml glass. Blend until smooth (30 sec.). Pour into serving glass. Garnish with whipped cream, powdered cinnamon and a dehydrated apple slice. Serve.



Apple Pie Yogourt Smoothie

- 20 ml MONIN Apple Pie syrup
- 1 scoop Le Frappé de MONIN Yogurt
- 120 ml milk

Pour all ingredients into a blender jug and add the ice content of a 360 ml glass. Blend until smooth (30 sec.). Pour into serving glass. Garnish and serve.



Apple Pie Toddy

- 20 ml MONIN Apple Pie syrup
- 40 ml bourbon whiskey
- 10 ml hot water
- 2 dashes of orange bitter

Pour all ingredients into a heatproof glass. Stir well. Garnish with an orange zest, a cinnamon stick and thin apple slices. Serve.

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DRINK RESPONSIBLY