

# *Le Sirop de* **MONIN®**

## *Chocolate*



Originally from South America, the cocoa bean was first consumed over 4,000 years ago by pre-Colombian cultures in spiritual ceremonies. This age-old bean with its bittersweet taste is now a world-wide favourite. MONIN Chocolate Syrup lets you enjoy the sweet, creamy decadence of chocolate in your beverages. Try it in hot drinks and frappes.

### **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: Frappé, Mexican Old Fashioned, White Russian...

### **FORMAT**

70 cl

### **INGREDIENTS**

Sugar, water, natural cocoa flavouring with other natural flavourings, colour: plain caramel, 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"/> 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

## MIŠEL POSOVAC

MONIN Beverage Innovation Director

"The powerful cocoa taste in our syrup easily enhances the dark chocolate notes in your coffee, mocha or gourmet desserts, but will also give you a perfect balance in cocktails like Espresso Martini or Rum Old fashioned. Our Chocolate syrup is like a Vanilla syrup, it should never be missing from your bar. My favourite drink is a milkshake with coconut milk and of course MONIN Chocolate syrup. You can add 20 ml of MONIN Chocolate syrup in a cold brew coffee."

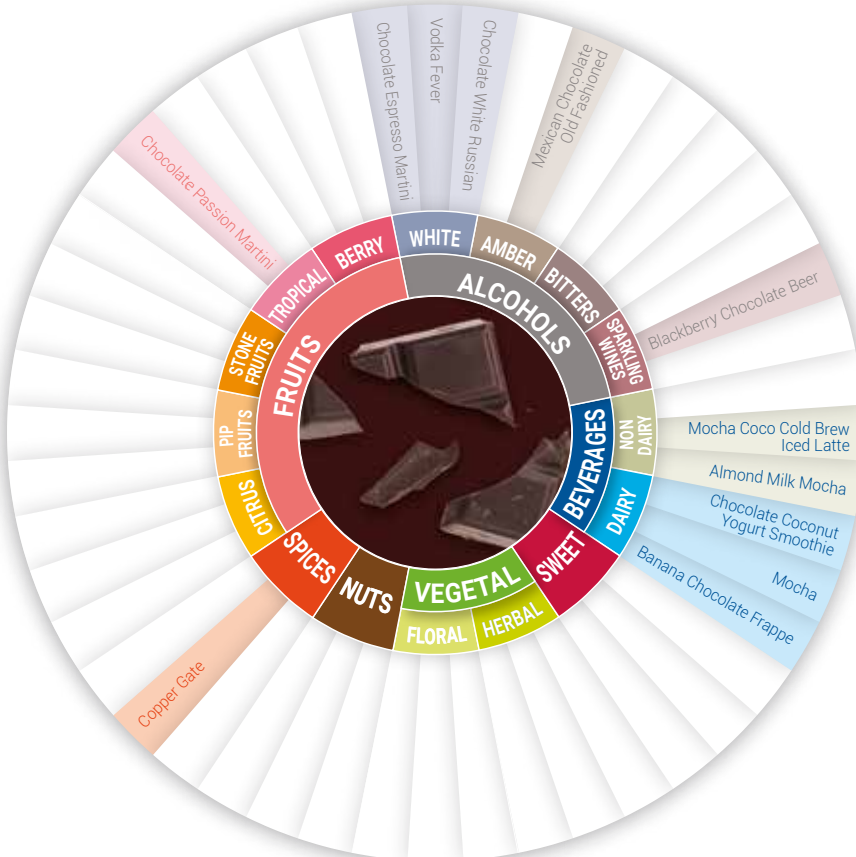


## MOCHA

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

Pour MONIN flavour into a latte glass. Add one espresso. Stir. Steam milk until frothy and pour it over in the glass. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Chocolate White Russian

- 10 ml MONIN Chocolate syrup
- 20 ml MONIN Coffee liqueur
- 40 ml vodka
- 20 ml fresh cream

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a chilled cocktail glass previously sprinkled with cocoa powder. Serve.



### Blackberry Chocolate Beer

- 10 ml MONIN Chocolate syrup
- 10 ml MONIN Blackberry syrup
- 250 ml stout beer

In large beer glass filled with ice cubes pour MONIN flavours. Top with stout beer. Gently stir. Garnish with fresh blackberries on a skewer. Serve.



### Banana Chocolate Frappe

- 15 ml MONIN Chocolate syrup
- 15 ml Le Fruit de MONIN Banana
- 1 scoop Le Frappe de MONIN Vanilla
- 120 ml milk

Pour all ingredients into a blender jug. Fill serving glass with ice cubes, pour content in the blender jug and blend until smooth (30 sec.). Pour mix into a glass. Garnish with a banana slice. Serve.



### Mocha Coco Cold Brew Iced Latte

- 20 ml MONIN Chocolate syrup
- 20 ml MONIN Cold Brew Concentrate
- 80 ml water
- 100 ml coconut milk

Pour in a pitcher MONIN syrup and concentrate with water. Stir. Fill a tall glass with ice cubes and pour coconut milk. Gently pour on top flavoured cold brew to create a layer. Serve without stirring.



### Copper Gate

- 10 ml MONIN Chocolate syrup
- 15 ml Paragon Timur Berry Cordial
- 40 ml cognac
- 10 ml Byrrh quinquina

Pour all ingredients into a mixing glass with ice cubes. Stir well to chill and dilute. Strain into a chilled coupe. Express an orange zest on the rim of the glass. Use it as a garnish with a cocktail cherry. Serve.



### Mexican Chocolate Old Fashioned

- 10 ml MONIN Chocolate syrup
- 45 ml reposado tequila
- 15 ml mezcal
- 2 dashes chocolate bitter

Pour all ingredients into a mixing glass with ice cubes. Stir well to chill and dilute. Strain into an old fashioned glass filled with ice cubes. Express an orange zest on the rim of the glass and use it as a garnish. Serve.

**MONIN**  
monin.com



DRINK RESPONSIBLY