

# Le Sirop de **MONIN**<sup>®</sup>

## Chocolate Cookie



Invented in the 1930s by two americans, the chocolate chip cookie is a small, round, gooey biscuit covered in chocolate chips. Beloved across the world and multigenerational, it can be savoured both hot and cold and at any time of day. Rediscover the decadent flavour of oven-baked cookie dough associated with the intense flavour of dark chocolate in MONIN Chocolate Cookie syrup. It will bring a hint of decadence to your hot chocolates and frappés, for all to enjoy!

### 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: Hot Chocolate, Latte, Frappé, Moscow Mule, Martini...

### FORMAT

70 cl

### INGREDIENTS

Sugar, water, colour: plain caramel, natural flavouring.

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"/> ALLERGENS FREE    |
|   | <input checked="" type="checkbox"/> LACTOSE FREE      |

DRINK RESPONSIBLY

## RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Chocolate Cookie syrup is packed full of decadence that will allow you to create delicious drinks, and more mouth-watering than the last. Its chocolate chip cookies and cookie dough flavours are a great addition to milk-based drinks, such as a traditional cappuccino, latte macchiato, hot chocolates and milkshakes. It also works really well with a touch of sour cream in exquisite alcoholic creations. Try pairing it with red fruits such as cherries, strawberries or blackberries, or even with pears or oranges to add a surprising twist to your favourite after dinner cocktails. I love having it in a cold brew coffee to add a little sweetness and decadence!"

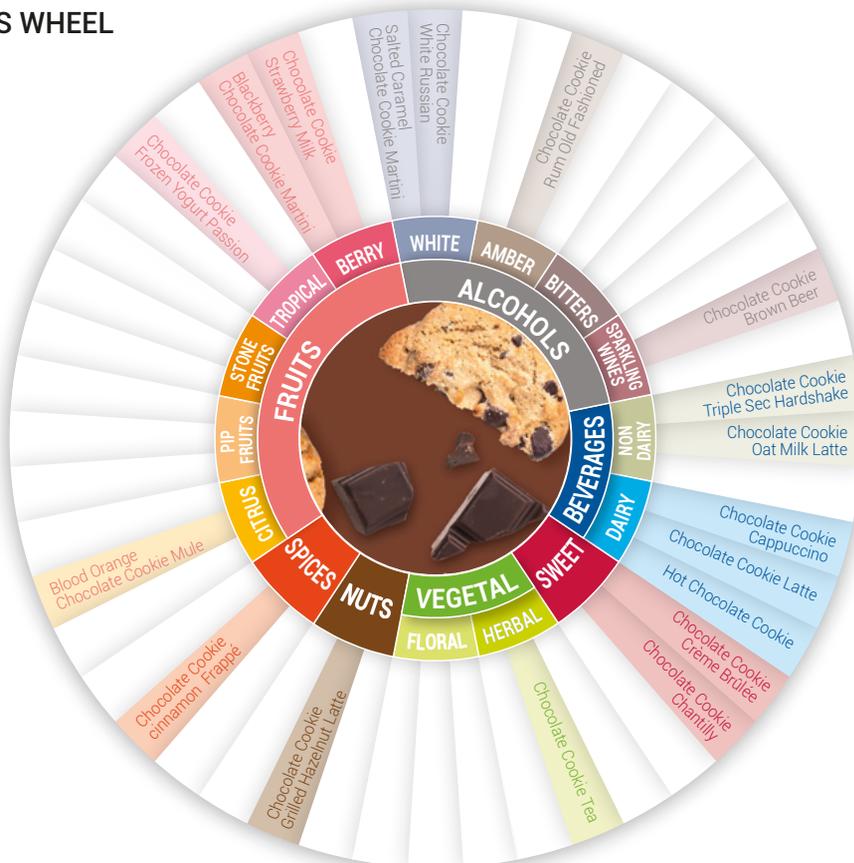


## CHOCOLATE COOKIE LATTE

- 20 ml MONIN Chocolate Cookie syrup
- 150 ml milk
- 30 ml espresso

Pour MONIN syrup into a latte glass. Steam and froth milk and pour into the glass up to 2cm from the top of the glass. Float the espresso on top of the drink. Top with whipped cream and garnish with L'Artiste de MONIN Cocoa and cookie pieces. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Hot Chocolate Cookie

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

Pour MONIN syrup into a cup or a mug. Steam milk and Frappé powder together. Pour hot chocolate into the cup and stir. Top with whipped cream. Garnish with L'Artiste de MONIN Cocoa and cookie pieces. Serve.



### Chocolate Cookie Blackberry Martini

- 15 ml MONIN Chocolate Cookie syrup
- 10 ml Crème de MONIN Blackberry
- 40 ml vodka
- 40 ml cranberry juice

Pour all ingredients into a mixing glass with ice cubes. Shake and double strain into a chilled double Martini glass. Garnish. Serve.



### Salted Caramel Chocolate Cookie Martini

- 10 ml MONIN Chocolate Cookie syrup
- 15 ml MONIN Salted Caramel sauce
- 40 ml vodka
- 20 ml liquid cream

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



### Chocolate Cookie Triple Sec Hardshake

- 15 ml MONIN Chocolate Cookie syrup
- 10 ml MONIN Triple Sec Curaçao syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 40 ml spiced rum
- 100 ml plant-based coconut milk

Pour all ingredients into a blender jug and add the ice content of serving glass. Blend until smooth (30 sec.) Pour into a milkshake glass. Top with whipped cream and garnish with L'Artiste de MONIN Cocoa and orange zests. Serve.



### Chocolate Cookie Cold Cappuccino

- 20 ml MONIN Chocolate Cookie syrup
- 120 ml skimmed milk
- 2 espressos

Pour the MONIN Chocolate Cookie syrup and both of the espressos into a large glass filled with ice cubes. In the bowl of a special cold foam blender, pour the skimmed milk, mix with the appropriate program to froth the cold milk. Pour the frothy cold milk into the glass. Garnish with L'Artiste de MONIN Cocoa. Serve.



### Chocolate Cookie Frappé

- 20 ml MONIN Chocolate Cookie syrup
- 30 ml Le Frappé de MONIN Vanilla Liquid Base
- 120 ml milk

Pour all ingredients in a blender jug. Add ice content of serving glass. Blend until smooth (30 sec). Add a swirl of MONIN Chocolate Hazelnut Sauce on to the glass edges. Pour mixture into the glass. Top whipped cream. Garnish with MONIN Chocolate Hazelnut sauce and a piece of cookie. Serve.

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DRINK RESPONSIBLY