

Le Sirop de **MONIN®**

Peanut Cookie



MONIN's new Peanut Cookie flavoured syrup is the fruit of a balanced match between the sweet gooey taste of the great chocolate chip cookie, and the generous taste of the peanut. Decadent and authentic, and without any allergens, this new flavour will allow you to revisit the classics of the world of hot beverages (latte, cappuccino, chocolate...), but also the world of cocktails.

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: Latte, Frappé, Cappuccino, Milkshake, Old Fashioned, Martini...

FORMAT

70 cl

INGREDIENTS

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

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

☒ NATURAL
FLAVOURINGS

☒ PRESERVATIVE FREE

☒ NATURAL
COLOURINGS

☒ GMO FREE

☒ VEGAN

☒ ALLERGEN FREE

☒ LACTOSE FREE

DRINK RESPONSIBLY

RAPHAEL DURON

MONIN Beverage Innovation Director

"MONIN's new Peanut Cookie syrup is a balanced blend between the sweet and savoury taste of the peanut and the decadent flavour of homemade chocolate chip cookies. This particularly versatile syrup will bring a touch of pleasure and nostalgia to coffees and cocktails, as well as to hot chocolates, milkshakes and frappes."

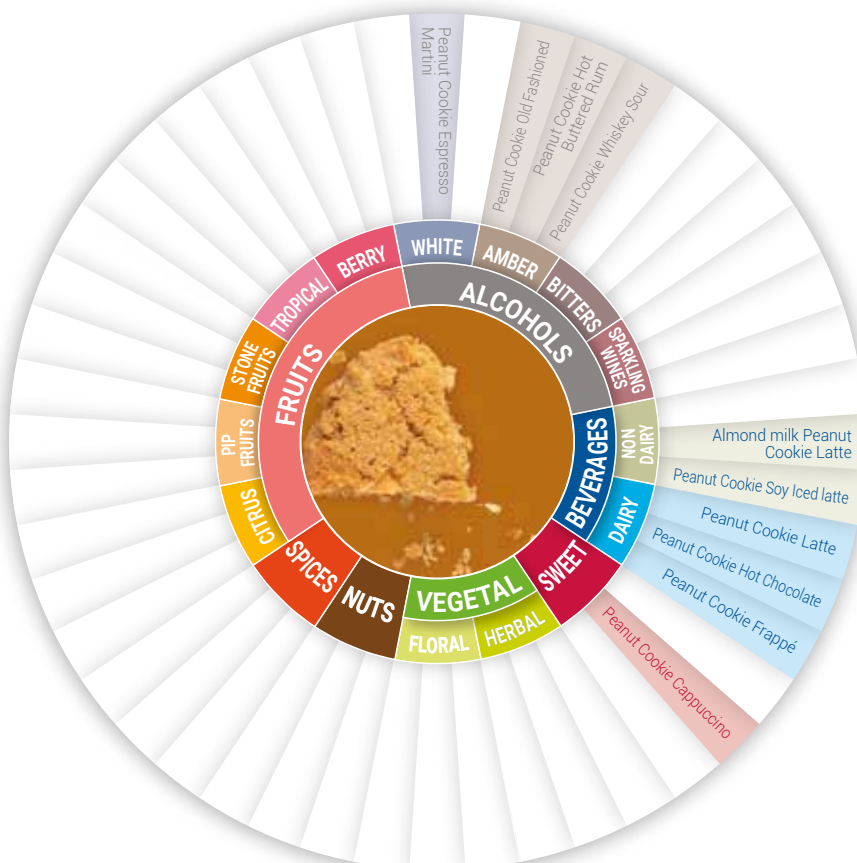


OLD FASHIONED PEANUT COOKIE

- 10 ml MONIN Peanut Cookie syrup
- 50 ml bourbon
- 3 dashes Angostura Bitters®
- 1 orange skin
- 150 ml water

Fill serving glass full of ice. Pour ingredients into serving glass in order listed. Garnish with an orange zest. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Peanut Cookie Frappé

- 15 ml MONIN Peanut Cookie syrup
- 15 ml MONIN Dark Chocolate Sauce
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

Pour ingredients into a blender jug. Cover with ice cubes. Blend until smooth. Add a swirl of MONIN Dark Chocolate Sauce in the glass. Pour mix into the glass. Garnish with whipped cream and serve.



Peanut Cookie Hot Chocolate

- 15 ml MONIN Peanut Cookie syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 150 ml milk

Steam milk and Le Frappé de MONIN together. Pour other ingredients into a cup/mug. Pour hot mix over into the cup/mug. Stir & serve.



Peanut Cookie Espresso Martini

- 20 ml MONIN Peanut Cookie syrup
- 50 ml vodka
- 1 double shot espresso

Combine ingredients in shaker in the order listed. Add ice cubes. Cap and shake. Strain into chilled serving glass. Garnish. Serve.



Peanut Cookie Hot Buttered Rum

- 15 ml MONIN Peanut Cookie syrup
- 40 ml gold rum
- 100 ml hot water
- 10 g salted butter
- 3 dashes Angostura Bitters®
- 1 pinch cinnamon

Combine and warm ingredients together. Pour into serving glass or cup. Garnish and serve.



Peanut Cookie Latte

- 20 ml MONIN Peanut Cookie syrup
- 150 ml milk
- 1 double shot espresso

Pour MONIN syrup in a glass/cup and reserve. Steam milk until frothy and pour into the glass. Pour coffee over mix. Serve.



Peanut Cookie Flip

- 20 ml MONIN Peanut Cookie syrup
- 40 ml Cognac
- 20 ml light cream
- 1 whole egg

Shake ingredients without ice. Add ice and shake to chill. Strain into chilled serving glass. Serve.

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