

Le Sirop de **MONIN®**

Chai Tea



Masala Chai - or Chai, for short, means spiced tea. Chai has been enjoyed in India for centuries; although it is prepared differently and several regional variations exist. The ingredients of a Chai beverage generally include tea, heavy milk, several spices and a sweetener.

MONIN Chai Tea syrup is a powerful flavor, very aromatic with an exotic and distinctive spiced aroma of cinnamon, cloves and spiced black tea. It will allow you to reveal various applications, especially hot beverages, coffees and flavored milks.

PRODUCT FEATURES

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 36 months from production

Multi-uses: Chai Tea, Chai Latte, Iced Teas, Coffees and Flavored Milks, Cocktails...

FORMAT

70 cl

INGREDIENTS

Sugar, water, colour: E150a, natural tea, clove, honey and ginger flavourings, natural cinnamon flavouring with other natural flavourings, concentrated lemon juice, orange blossom.

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

STEPHANE MOESLÉ

MONIN Beverage Innovation Director

"With its distinct spices flavors, MONIN Chai Tea syrup will transports you to the streets of Calcutta in a blink of an eye. Perfect to prepare a Chai Latte in no time, its strong perfume allows to prepare numerous milk drinks whether hot or cold. Pair it with MONIN flavours like Vanilla, Cinnamon, Caramel or Mango to create delicious lattes, iced teas or even cocktails. If you have an adventurous mind dare using MONIN Chai Tea syrup as a spice syrup to elevate your creations, it will marry well with brown spirits, red berries and exotic fruits."



CHAI LATTE

- 30 ml MONIN Chai Tea syrup
- 180 ml milk

Pour MONIN syrup into a cup or a mug. Steam and froth milk with the steam wand. Pour milk into the cup and stir well. Garnish with a cinnamon stick. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Dirty Chai Latte

- 20 ml MONIN Chai Tea syrup
- 150 ml milk
- 1 espresso

Pour MONIN product into a cup or a mug. Extract one espresso. Steam and froth milk with the steam wand. Add espresso and hot milk into the cup and stir well. Serve.



Lychee Chai Iced Tea

- 20 ml MONIN Chai Tea syrup
- 15 ml Le Fruit de MONIN Lychee
- 180 ml water

In a tumbler filled with ice cubes pour MONIN products. Top with water. Stir well. Garnish with a fresh lychee. Serve.



Pumpkin Spice Chai Iced Latte

- 15 ml MONIN Chai Tea syrup
- 15 ml MONIN Pumpkin Spice syrup
- 200 ml almond milk

Pour all ingredients into a tumbler filled with ice cubes. Stir. Garnish with an orange zest and a star anise. Serve.



Chai Vanilla Egg Nog

- 10 ml MONIN Chai Tea syrup
- 15 ml MONIN French Vanilla syrup
- 40 ml bourbon
- 80 ml milk
- 40 ml liquid cream
- 1 egg yolk
- 1 pinch grated nutmeg

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a double old fashioned glass filled with ice cubes. Garnish with a half vanilla bean and grated nutmeg. Serve.



Maple Spice Chai Tea

- 20 ml MONIN Chai Tea syrup
- 10 ml MONIN Maple Spice syrup
- 200 ml hot water

In a cup or a mug, pour MONIN products. Top with hot water. Stir. Garnish with orange slices, a cinnamon stick and a star anise. Serve.



Punch Chai

- 10 ml MONIN Chai Tea syrup
- 40 ml dark rum
- 30 ml pineapple juice
- 30 ml pomegranate juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a tiki mug filled with crushed ice. Garnish and serve.

MONIN
monin.com



DRINK RESPONSIBLY