

Cinnamon Roll



The word of the expert

Raphaël Duron,
Senior Beverage Expert

Originating from Sweden, cinnamon rolls are very popular in the United States and northern Europe and can be found in many coffee shops as they are the perfect treat to accompany a coffee.

Le Sirop de MONIN Cinnamon Roll encaptures its sweet brioche taste with hints of cinnamon, butter and brown sugar. Dive into this new indulgent flavour to twist your favorite coffee specialties and mixed beverages. You won't resist to try a Cinnamon Roll milkshake or a milky bubble tea. If you fancy a cocktail, it pairs really well with brown spirits and apple flavoured product such as cider or calvados.

NATURAL FLAVOURINGS
NON ADDED PRESERVATIVE
VEGAN
GMO FREE
ALLERGEN FREE
LACTOSE FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS



Cinnamon Roll Bubble Tea

Add bobas or tapiocas pearls to a glass and fill with ice cubes. Pour 20 ml of **Le Sirop de MONIN Cinnamon Roll** and **Le Concentré de MONIN White Tea** and top up with milk, leaving room on top for the cold flavored foam. Stir gently. Pour skimmed milk and 10 ml of remaining Cinnamon Roll syrup to a cold foam blender jug. Mix with the right program. Pour the cold foam on top of the bubble tea. Add a dusting of cinnamon powder. Serve.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 30 ml Le Concentré de MONIN White Tea
- 200 ml milk
- 100 skimmed milk for the foam
- 2 scoops of brown sugar bobas or tapioca pearls



Cinnamon Roll Latte

Pour MONIN syrup into a latte glass or a take away cup. Steam and froth milk and pour it over. Top with espresso to create a layer. You can add a dusting of cinnamon powder on the foam. Serve.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 30 ml espresso
- 150 ml milk or plant based alternative



Cinnamon Roll Cold Brew Latte

Mix cold brew concentrate and water together in a pitcher. Pour MONIN syrup into an ice filled glass and add milk on top of it. Stir well. Gently add cold brew coffee on top to create a layer. Serve.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 20 ml Le Concentré de MONIN Cold Brew
- 120 ml milk or plant based alternative
- 80 ml water



Cinnamon Roll Old Fashioned

Pour all ingredients into an old fashioned glass with ice cubes. Stir well to chill and dilute. Add more ice cubes. Express an orange zest on the top of the glass. Garnish with an orange zest and cocktail cherries on a skewer. Serve.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 50 ml Bourbon whiskey
- 2 dashes chocolate bitter
- Orange zest



Cinnamon Roll Hot Chocolate

Pour MONIN syrup into a cup and top up with hot milk chocolate. Garnish with whipped cream and toppings. Serve. You could also make a flavored whipped cream into a siphon with 40 ml of Le Sirop de MONIN Cinnamon Roll and 250 ml of full fat liquid cream.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 200 ml milk chocolate
- Whipped cream



Cinnamon Roll Milkshake

Pour all ingredients into a blender jug and add the ice content of a 360 ml glass to it. Blend until smooth (30 sec.). Pour blended mix into a milkshake glass. Top up with whipped cream and garnish with L'Artiste de MONIN caramel and cinnamon powder. Serve.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 1 scoop Le Frappé de MONIN Vanille
- 150 ml milk

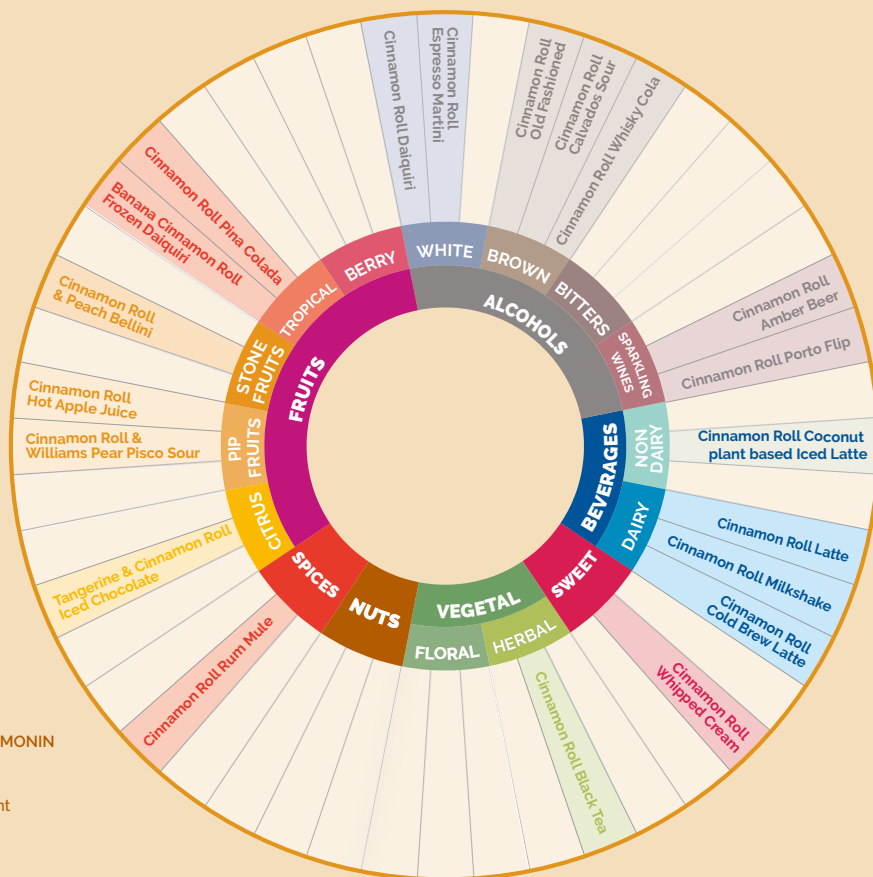


Cinnamon Roll Calvados Sour

Pour all ingredients into a shaker with ice cubes. Shake one first time. Strain into the small tin and throw away ice. Shake a second time without ice (reverse dry shake technique). Double strain into a chilled coupette. Garnish with a dusting of cinnamon powder and an apple crisp. Serve.

- 20 ml Le Sirop de MONIN Cinnamon Roll
- 25 ml Le Concentré de MONIN Lemon Rantcho
- 50 ml Calvados
- 30 ml egg white or vegan foamer alternative

ASSOCIATIONS WHEEL



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: 24 months from production
Multi-uses: hot beverages, frappes, culinary...

INGREDIENTS

Sugar, water, natural cinnamon flavouring with other natural flavourings, natural flavouring, acid: citric acid, colour: plain caramel.

FORMAT: 70 CL

1 case: 6 bottles | 1 layer: 96 cases



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DRINK RESPONSIBLY

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