

Toasted Marshmallow



The word of the expert

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Picture yourself around a campfire on a lovely summer night, with marshmallows on a stick ready to melt into the flames... Are you feeling it ? This is exactly what Le Sirop de MONIN Toasted Marshmallow will bring to you. The sweet nostalgic taste of childhood in a bottle, perfect to bring a decadent touch to your hot beverages or cold & mixed ones. The creamy and slightly grilled taste of this new MONIN treat will also be a great match to flavor your barrel aged based cocktails, like Old Fashioneds, Bourbon highballs or your favorite dessert cocktails.

NATURAL FLAVOURINGS
NATURAL COLOURING
NON ADDED PRESERVATIVES
VEGAN
GMO FREE
ALLERGEN FREE
LACTOSE FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS

ASSOCIATIONS WHEEL



Toasted Marshmallow 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 mini marshmallows. Serve.

- 20 ml Le Sirop de MONIN Toasted Marshmallow
- 1 scoop Le Frappé de MONIN Vanilla
- 150 ml milk or plant based alternative



Toasted Marshmallow Peach Apricot Bourbon Highball

Build all ingredients into a highball glass filled with ice cubes. Top with ginger ale. Stir gently. Garnish with toasted marshmallows on a skewer. Serve.

- 15 ml Le Sirop de MONIN Toasted Marshmallow
- 15 ml Pure by MONIN Peach-Apricot
- 40 ml bourbon whiskey
- 120 ml ginger ale



Toasted Marshmallow Hot Chocolate

Pour MONIN products into a cup and top up with warm milk. Stir well. Garnish with whipped cream, sugar toppings and mini marshmallows. Serve.

- 20 ml Le Sirop de MONIN Toasted Marshmallow
- 30 ml La Sauce de MONIN Dark Chocolate
- 200 ml milk
- Whipped cream



Pink Mallow Cold Brew Latte

Pour MONIN syrups in an ice filled glass and top with milk. Stir well. Add MONIN Cold Brew concentrate on top of it. Garnish with a white and a pink marshmallow on a skewer. Serve.

- 10 ml Le Sirop de MONIN Toasted Marshmallow
- 10 ml Le Sirop de MONIN Candy Strawberry
- 30 ml Le Concentré de MONIN Cold Brew
- 200 ml milk or plant based alternative



Smore's Frappé

Pour all ingredients into a blender jug and add the ice content of a 360 ml glass to it. Blend until smooth (30 sec.). Add a swirl of La Sauce de MONIN Dark Chocolate on the inner glass wall. Pour blended mix into a milkshake glass. Top up with whipped cream and garnish with a marshmallow, a cracker and L'Artiste de MONIN Cocoa. Serve.

- 20 ml Le Sirop de MONIN Toasted Marshmallow
- 1 scoop Le Frappé de MONIN Chocolate
- 20 ml La Sauce de MONIN Dark Chocolate
- 2 graham crackers
- 120 ml milk



Toasted Marshmallow Egg Nog

Pour all ingredients into a shaker with ice cubes. Shake well and strain into an old fashioned glass filled with ice. Garnish with a toasted marshmallow. Serve.

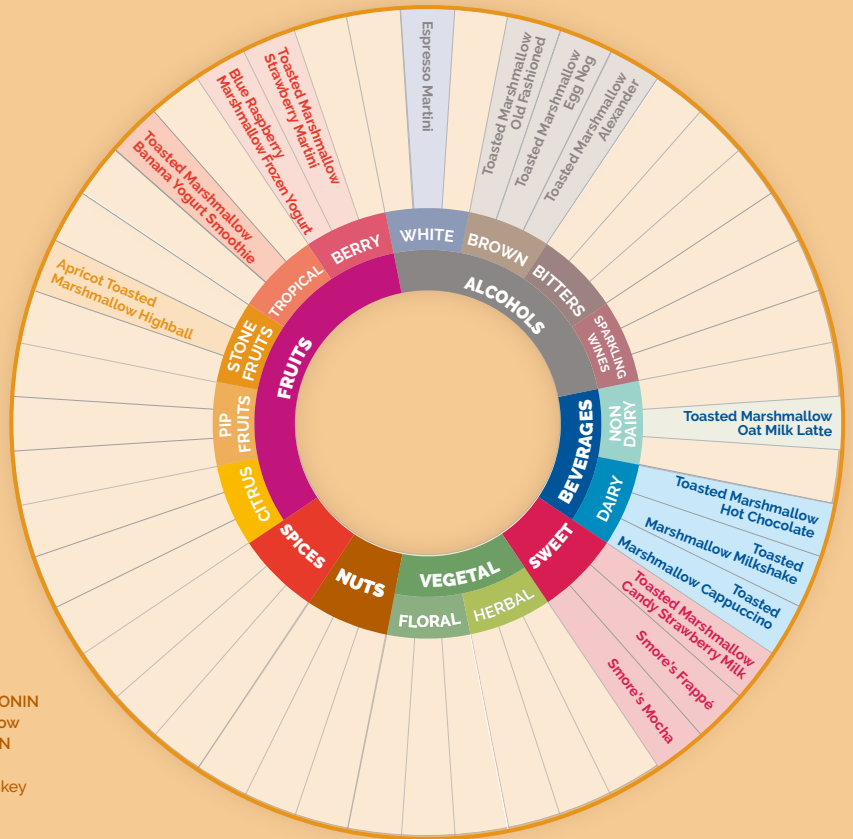
- 20 ml Le Sirop de MONIN Toasted Marshmallow
- 20 ml bourbon whiskey
- 20 ml dark rum
- 80 ml milk
- 40 ml liquid cream
- 1 egg yolk



Toasted Marshmallow Cappuccino

Pour MONIN syrup in a cappuccino cup and extract an espresso. Steam and froth milk and pour it over using the latte art technique. You can draw a pattern with L'Artiste de MONIN Cocoa. Serve.

- 10 ml Le Sirop de MONIN Toasted Marshmallow
- 1 espresso
- 120 ml milk or plant based alternative



CARACTÉRISTIQUES

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: latte, cappuccino, hot chocolate, milkshake & cocktails.

INGRÉDIENTS

Sugar, water, natural flavouring, acid: citric acid, colour: plain caramel

FORMAT: 70 CL

1 case: 6 bottles
1 layer: 96 cases