

Ruby Chocolate



The word of the expert

Raphaël Duron
Senior Beverage Expert

Experience the indulgence of **Le Sirop de MONIN Ruby Chocolate** with its creamy, velvety chocolate, delicate red fruit notes and a stunning pink hue. Perfect for reinventing chocolates, whether hot or iced, elevating coffee creations, or adding a playful twist to cocktails, this unique flavor brings both elegance and surprise. I love using it in vanilla milkshakes or simply to make a cold, flavored pink milk foam to top off my coffee creations, and turn these into a show-stopping treat.

NATURAL FLAVOURING
NATURAL COLOURING
NO ADDED PRESERVATIVES
VEGAN
GMO FREE
ALLERGEN FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS



Ruby Hot Chocolate

Pour Le Sirop de MONIN in a mug or latte glass. Steam milk until frothy then pour it over in the mug. Garnish with whipped cream and pink sprinkles. Serve.

- 20 ml Le Sirop de MONIN Ruby Chocolate
- 200 ml milk or plant based alternative

Iced Ruby Mocha



Fill a large glass with ice cubes and add MONIN syrup. Add milk then gently pour over espresso on top to create a layer. Finish with Ruby Chocolate foam on top of the glass. Serve. Ruby Chocolate foam: Pour 150 ml of skimmed milk with 20 ml of Le Sirop de MONIN Ruby Chocolate in a cold foam specific blender jug. Blend with specific program.

- 20 ml Le Sirop de MONIN Ruby Chocolate
- 150 ml cold milk
- 1 espresso
- Ruby Chocolate milk foam

Piste Rouge



Pour all ingredients in a shaker with ice cubes. Shake then fine strain into a chilled Nick & Nora glass. Garnish with ruby chocolate pearls on the surface of the glass. Serve.

- 20 ml Le Sirop de MONIN Ruby Chocolate
- 10 ml Le Sirop de MONIN Frosted Mint
- 35 ml Raspberry Eau de Vie
- 50 ml liquid cream

Ruby is Red Hot



Pour all ingredients except Prosecco in a shaker with ice cubes. Shake then fine strain into a chilled coupe. Top with Prosecco. Garnish with a half passion fruit with a mint sprig floating on the surface of the cocktail. Serve.

- 10 ml Le Sirop de MONIN Ruby Chocolate
- 20 ml Pure by MONIN Mango-Passion
- 15 ml Le Fruit de MONIN Passion Fruit
- 45 ml vanilla vodka
- 15 ml lime juice
- top with Prosecco

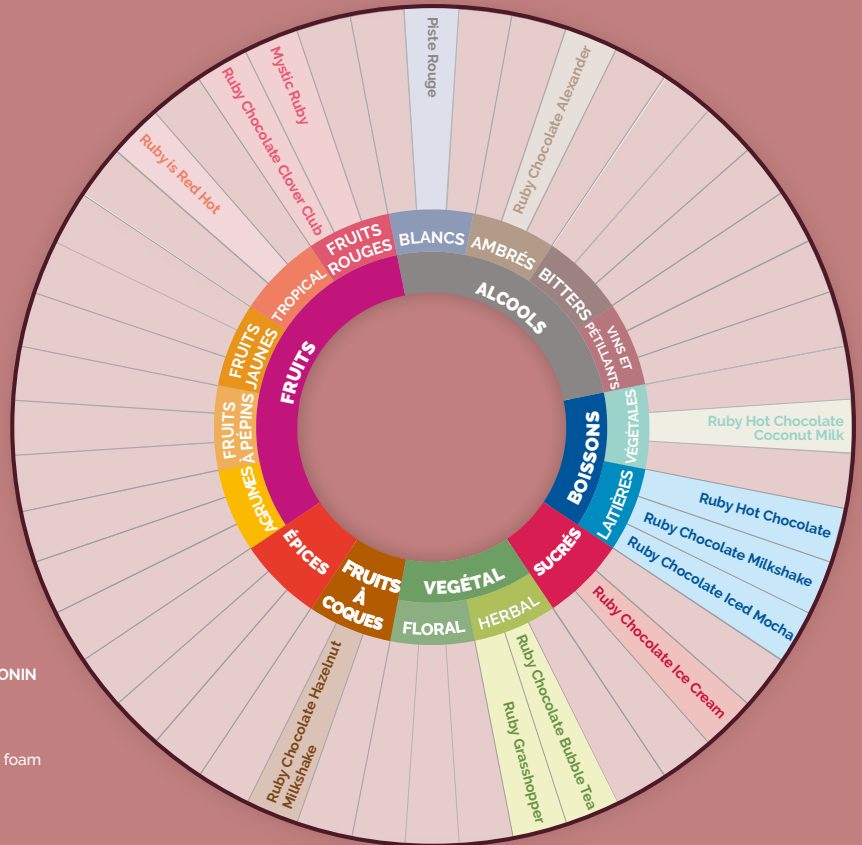
Mystic Ruby



Pour all ingredients in a shaker with ice cubes. Shake then strain into an ice filled highball glass. Garnish with red berries. Serve.

- 15 ml Le Sirop de MONIN Ruby Chocolate
- 10 ml Paragon Palo Santo Cordial
- 10 ml Le Concentré de MONIN Bitter
- 80 ml cranberry juice
- 80 ml coconut water

ASSOCIATIONS WHEEL



Ruby Chocolate Bubble Tea

Pour boba in a tall glass and add ice cubes. Pour MONIN products and milk in a shaker. Shake quickly then pour over ice in the glass. Serve with a large boba straw.

- 20 ml Le Sirop de MONIN Ruby Chocolate
- 30 ml Le Concentré de MONIN White Tea
- 150 ml milk
- Strawberry boba



Ruby Chocolate Milkshake

Pour all ingredients in a blender jug with the ice content of a 360 ml glass. Blend until smooth (30 sec.). Pour into a milkshake glass. Garnish with whipped cream, ruby chocolate powder and pink sprinkles. Serve.

- 30 ml Le Sirop de MONIN Ruby Chocolate
- 1 scoop Le Frappé de MONIN Vanilla
- 150 ml milk

PRODUCT FEATURES

High concentration: dilution 1:8
Authentic taste, natural flavouring
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 36 months from production
Multi-uses: cappuccinos, latte, mochas, cocktails, milkshakes

INGREDIENTS

Sugar, water, natural flavouring, colouring foodstuff: concentrate of sweet potato and black carrot, acid: citric acid.

FORMAT: 70 cl

1 case:
6 bottles

1 layer:
96 cases