

Ultimate

CREATIVITY



Le Sirop de
MONIN

French
Vanilla

Une tradition de qualité
Sirop - Pur Sucre

MONIN - BOURGNE - PRODUCT OF FRANCE

French Vanilla

Vanilla has traditionally been used by French cooks in many desserts including a delicious vanilla custard which was later called "French Vanilla".

MONIN French Vanilla syrup has a perfect custard vanilla taste which prevails against the bitterness of any strong hot or cold coffee for a delectable experience. Enjoy its truly flavourful vanilla taste in your coffees and iced lattes, macchiatos and cappuccinos but also in teas and tea lattes.

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE
MONIN Beverage Innovation Director

“MONIN French Vanilla syrup is perfect in coffee applications in which it reveals all its roundness and full body. Steam it with your milk to intensify the rich vanilla smell and gourmet flavour. Prepare your favourite French Vanilla instant cold coffee latte in a spindle mixer to get a great foamy texture with an exquisite vanilla flavour. Try also MONIN French Vanilla muddled with fresh fruits such as strawberries, kiwis, tangerines, and pears: it will strengthen the flavour; lessen the acidity of certain fruits, while revealing a gourmet vanilla flavour.”

Vanilla Punch



- 15 ml MONIN French Vanilla syrup
- 40 ml light cuban rum
- 1/4 fresh lime

Straight in an old fashioned glass filled with ice cubes. Squeeze the fresh lime, pour the ingredients and stir. You can also muddle 2 slices of fresh ginger in the glass.

French Apple Martini



- 20 ml MONIN French Vanilla syrup
- 30 ml vodka
- 40 ml apple juice
- 1/2 apple

Muddle the apple with MONIN French Vanilla syrup and add remaining ingredients in a shaker tin. Fill with ice cubes & shake vigorously. Double strain into a cocktail glass. Serve.

French Vanilla Shooter



- 20 ml MONIN French Vanilla syrup
- 40 ml chilled vodka

Combine ingredients into a shooter glass. Serve.

French Bourbon



- 20 ml MONIN French Vanilla syrup
- 40 ml bourbon whiskey
- 1 espresso shot

Pour all ingredients except the fresh cream in a shaker filled with ice cubes. Shake vigorously and pour into a cocktail glass.

By Pear



- 20 ml MONIN French Vanilla syrup
- 40 ml vodka
- 60 ml apple juice

Muddle the pear with MONIN French Vanilla syrup in a tumbler glass. Add remaining ingredients. Fill glass with crushed ice. Stir.

Spring Field



- 30 ml MONIN French Vanilla syrup
- 60 ml milk
- 40 ml fresh cream
- 2 tbsp chestnut purée

Pour the ingredients into a spindle mixer. Spindle mix for 10 seconds and serve into a glass drizzled with MONIN Dark Chocolate sauce.

Tangerine Whisper



- 20 ml MONIN French Vanilla syrup
- 80 ml apple juice
- 1 tangerine

Peel the tangerine and muddle it with MONIN French Vanilla syrup in a tumbler glass. Fill glass with crushed ice. Top up with apple juice. Stir and garnish with apple slices. Serve.

French Vanilla Latteccino



- 30 ml MONIN French Vanilla syrup
- 150 ml milk
- 30 ml espresso

Steam MONIN French Vanilla syrup with milk. Pour into a glass or cup. Pour coffee over the mix and serve.

French Gourmet Chocolate



- 30 ml MONIN French Vanilla syrup
- 180 ml hot chocolate
- whipped cream

Pour MONIN French Vanilla in a glass and fill with hot chocolate. Top up with whipped cream and garnish with chocolate sprinkles.

Vanilla and Cherry Coffee



- 30 ml MONIN French Vanilla syrup
- 10 ml MONIN Cherry syrup
- 120 ml of milk
- 2 tbsp instant coffee

Pour all ingredients with ice into a spindle mixer. Spindle mix for 10 seconds. Serve in a tumbler glass.

Tasting Notes

COLOUR

Clear gold

NOSE

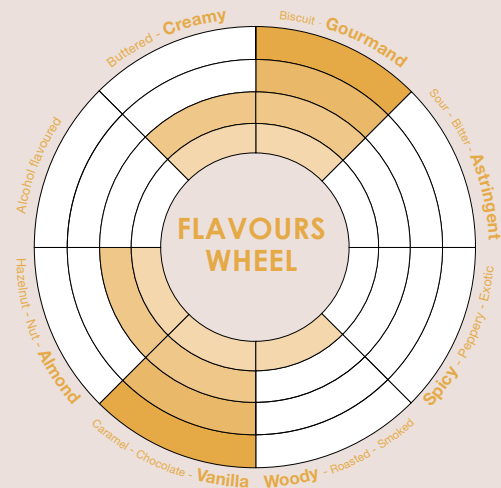
Beany nose

ATTACK

Strong vanilla with almond notes

LENGTH IN MOUTH

Long lasting custard vanilla taste



FLAVOURS ASSOCIATIONS

Coffee, berries, chocolate, citrus

APPLICATIONS

Lattes, Cappuccinos, Iced Coffees, Teas

FORMAT

70cl

For more beverage inspiration see www.monin.com and the Free MONIN App.



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.