



## Tiramisu

Whether Tiramisu (literally “Pick me up” in Italian, or “Bring me to the sky”) is a world-famous dessert: deliciously creamy, it is a symbol of Italian indulgence and culinary know-how. The origins of this dessert are not really clear, but mentions of tiramisu appear in Italy in the XVIth century.

The recipe, quite simple, combines tastes of biscuit, coffee, cocoa, marsala liqueur and mascarpone, for a rich and creamy result, full of flavours. MONIN Tiramisu syrup offers you the taste of a real tiramisu, with a blend of subtle and mouth-watering aromas for unequalled exquisite drinks...

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— ULTIMATE TASTE —  
— ULTIMATE CREATIVITY —



## Alexandre Lapierre - MONIN

Beverage Innovation Director

“Once again MONIN has launched a delicious pastry flavour! MONIN Tiramisu syrup is fantastic for coffee applications: it has a great balance between Marsala flavor and the velvety taste of mascarpone. Of course it will also give a kick to any of your signature cocktail. For me one of the best combination with MONIN Tiramisu syrup is a mix of a double ristretto, frothy milk and cocoa powder. But I also like it with Irish cream or other spirits such as dark Rum, Whisky and of course Grappa. Enjoy it your way! ”

### Silky Tiramisu

- 20 ml MONIN Tiramisu syrup
- 40 ml dark rum
- 40 ml cream
- 1 espresso shot

Pour all ingredients into a shaker filled with ice cubes, shake vigorously. Pour into a chilled martini glass, rimmed with cocoa powder.



### Warm Tropical Tiramisu

- 20 ml MONIN Tiramisu syrup
- 10 ml MONIN Sweet & Sour
- 5 ml MONIN Passion Fruit syrup
- 40 ml bourbon whiskey

Pour all ingredients into a shaker filled with ice cubes, shake vigorously. Strain into an old-fashion glass full of ice cubes.



### Tiramisu Martini

- 20 ml MONIN Tiramisu syrup
- 10 ml MONIN Coffee liqueur
- 40 ml vodka

Pour all ingredients into a shaker filled with ice cubes, shake vigorously. Strain into a chilled martini glass. Top with fresh cream and cocoa powder.



### Italian Indies

- 20 ml MONIN Tiramisu syrup
- 30 ml dark rum
- 50 ml pear juice

Pour all ingredients into a shaker filled with ice cubes, shake vigorously. Strain into a cocktail glass.



### Italian Night Cab

- 20 ml MONIN Tiramisu syrup
- 10 ml MONIN Orange Curaçao syrup
- 10 ml MONIN Cherry liqueur
- 40 ml brandy

Stir all ingredients in a mixing glass filled with ice cubes. Strain into a chilled martini glass. Garnish with a cherry.



### Indulgent Tiramisu

- 20 ml MONIN Tiramisu syrup
- 10 ml MONIN Coffee syrup
- 1 scoop of vanilla ice cream
- 1 cookie
- 80 ml milk

Pour all ingredients into a blender, cover with ice cubes. Blend until smooth. Pour mix into a hurricane glass. Garnish with whipped cream and drizzle with cocoa powder.



### Tiramisu Latte

- 30 ml MONIN Tiramisu syrup
- 180 ml milk
- 1 espresso shot

Steam the milk with MONIN Tiramisu syrup. Pour into a latte glass and top with the espresso. Garnish with whipped cream and cocoa powder.



### Tiramisu Frozen Coffee

- 40 ml MONIN Tiramisu syrup
- 15 ml MONIN Dark Chocolate sauce
- 120 ml milk
- 1 espresso shot
- 8 coffee beans

Pour all ingredients into a blender, cover with ice cubes. Blend until smooth. Pour mix into a glass. Top with whipped cream and garnish with cocoa powder.



### Banana Tiramisu

- 30 ml MONIN Tiramisu syrup
- 20 ml Le Fruit de MONIN Banana
- 150 ml milk

Pour all ingredients into a blender, cover with ice cubes. Blend until smooth. Pour mix into a glass drizzled with MONIN Dark Chocolate sauce. Garnish with whipped cream flavoured with MONIN Gingerbread syrup.



### Exotic Tiramisu

- 20 ml MONIN Tiramisu syrup
- 15 ml Le Fruit de MONIN Coconut
- 100 ml pineapple juice
- 30 ml milk

Pour all ingredients into a shaker filled with ice cubes, shake vigorously. Serve into a hurricane glass filled with ice cubes.



## Tasting Notes

### COLOUR

Intense amber colour

### NOSE

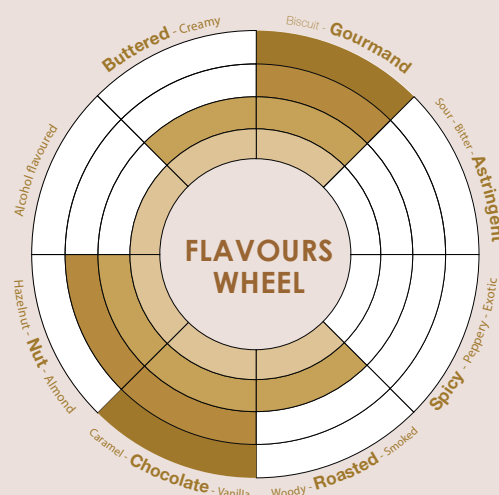
Chocolate with a hint of biscuit

### ATTACK

Chocolate with roasted nutty notes

### LENGTH IN MOUTH

Vanilla hints



### FLAVOURS ASSOCIATIONS

Coffee, milk, chocolate, vanilla, berries

### APPLICATIONS

Lattes, steamed milks, coffees, ice blended, chocolates, mochas, dessert drinks, cocktails and culinary.

### FORMAT

70cl & 1L

For more beverage inspiration see [www.monin.com](http://www.monin.com) and the Free MONIN App.

**MONIN®**  
— ULTIMATE TASTE —  
ULTIMATE CREATIVITY

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.