

*Ultimate*

CREATIVITY



## Roasted Hazelnut Noisette Grillée

Although hazelnuts have been enjoyed since ancient times, the rich aroma and taste of hazelnut are extremely popular nowadays thanks to the growing specialty coffee industry. Roasted to delicious perfection, the volatile flavour of the hazelnut is emphasized.

With MONIN Roasted Hazelnut, you will feel the delightful, intense and smoky flavour as well as the crisp and crunchy texture usually found in snacks, cakes or desserts in all your creations!

**MONIN®**

— ULTIMATE TASTE —  
ULTIMATE CREATIVITY



**Alexandre LAPIERRE**  
MONIN Beverage Innovation Director

“You will simply crave for MONIN Roasted Hazelnut! Its incredible taste offers an extended range of drink possibilities! Imagine a delicate frothy milk and a scrumptious Italian espresso with a hint of a perfectly roasted hazelnut flavour in a classic Latté or a chilled old fashioned signature martini set up in a mixing glass. No matter the drinks type, the full body of MONIN Roasted Hazelnut will always be revealed perfectly!”

### Roasted Mango Daiquiri

- 10 ml MONIN Roasted Hazelnut syrup
- 45 ml Le Fruit de MONIN Mango
- 40 ml rum
- 20 ml freshly squeezed lime juice

Pour ingredients in a blender cup. Cover up with ice cubes and blend until smooth. Pour mix into a cocktail glass.



### Angel Coffee

- 20 ml MONIN Roasted Hazelnut syrup
- 10 ml MONIN White Chocolate sauce
- double espresso shot
- 120 ml milk

Pour MONIN flavourings into a tall latté glass. Steam milk until frothy. Pour milk over flavourings, and top with espresso.



### Old Timer

- 10 ml MONIN Roasted Hazelnut syrup
- 45 ml old dark rum

Pour ingredients in a rock glass filled with ice cubes. Serve.



### Favourite

- 15 ml MONIN Roasted Hazelnut syrup
- 15 ml MONIN Butterscotch syrup
- 2 tbsp of chocolate powder
- 180 ml half and half milk

Pour MONIN flavorings into a tall mug. Steam milk and cocoa powder until foamy, pour mix over syrups. Stir and serve.



### Elegant Dessert

- 20 ml MONIN Roasted Hazelnut syrup
- 20 ml MONIN Vanilla liqueur
- 40 ml premium vodka

Pour ingredients in a mixing glass. Cover up with ice cubes and stir with a mixing spoon. Fine strain into a chilled martini glass.



### Roasted Frappe

- 20 ml MONIN Roasted Hazelnut syrup
- 1 chilled espresso shot
- 50 ml milk
- 1 scoop of vanilla ice cream

Pour all ingredients in a mix tin. Spindle mix for 15 seconds. Pour mix into a tall glass. Sprinkle with nut powder.



### Roasted Café Martini

- 10 ml MONIN Roasted Hazelnut syrup
- 35 ml brandy
- 20 ml fresh cream
- 1 espresso shot

Pour ingredients in a shaker. Fill shaker with ice cubes, and shake vigorously. Strain into a chilled martini glass. Garnish with coffee beans.



### Mezzo-Mezzo

- 20 ml MONIN Roasted Hazelnut syrup
- 30 ml MONIN Dark Chocolate sauce
- 100 ml milk

Pour ingredients in a blender cup. Cover up with ice cubes and blend until smooth. Pour mix into a tall glass. Top with whipped cream and drizzle with MONIN Dark Chocolate sauce.



### Before Dinner

- 20 ml MONIN Roasted Hazelnut syrup
- 40 ml gin
- 80 ml cranberry juice

Pour ingredients in a shaker. Fill shaker with ice cubes, and shake vigorously. Strain into a chilled martini glass.



### Roasted Hazelnut Steamer

- 30 ml MONIN Roasted Hazelnut syrup
- 15 ml MONIN White Chocolate sauce
- 210 ml milk

Pour MONIN flavorings into a tall glass. Steam milk until frothy. Pour milk over flavourings. Garnish with cocoa powder.



## Tasting Notes

### COLOUR

Gold with amber glints

### NOSE

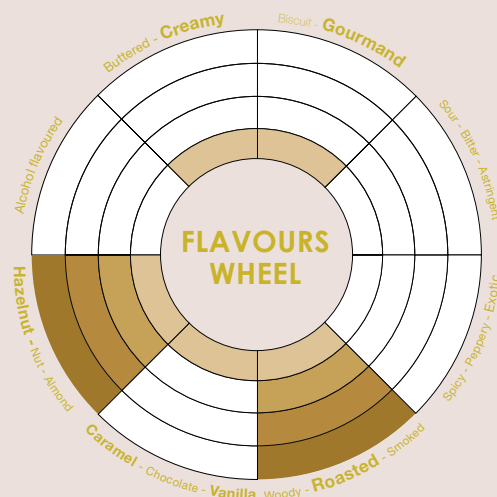
Strong roasted hazelnut nose

### ATTACK

Well balanced with strong aroma

### LENGTH IN MOUTH

Rounded praline after taste



### FLAVOURS

#### ASSOCIATIONS

Coffee, Chocolate, Nuts, Flavoured Milk

### APPLICATIONS

Cocktails, Coffee, Lattes  
Dessert drinks, Milkshakes  
Smoothies

### FORMAT

70cl & 1L

For more beverage inspiration see **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.