

Le Sirop de MONIN®

Winter Spice



Don't be fooled by the name of this warming, spicy syrup. Not only will it work wonders in your winter tipples, it also transforms exotic cocktails, such as the Mai Tai, the classic Negroni, hot drinks and mocktails.

A bright amber syrup fragrant with spices and cinnamon, MONIN Winter Spice syrup is infused with rich, warming ginger and clove, finishing with sweet cinnamon.

Spice up mulled wines, glöggs, lattes, teas and cocktails or marry with apple juice and citrus flavours for extra depth and a surprising twist on old favourites.

PRODUCT FEATURES

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 36 months to production

Multi-uses: Sour, Daiquiri, Martini, Spritz, Smoothie, Iced Tea...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated lemon juice, natural flavouring, natural cinnamon flavouring with other natural flavourings, colours: plain caramel, anthocyanin, natural clove flavouring, natural hot pepper flavouring, emulsifiers: acacia gum, ester gum, preservative: potassium sorbate.

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> NATURAL COLOURINGS	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Winter Spice syrup is the ultimate blend of spices to magnify all your winter drinks. This flavour combination of ginger, cinnamon, cloves, nutmeg and a little bit of chili will bring a subtle, warm and cosy feeling to all your creations! Give it a try into a Daiquiri for a brand new experience."

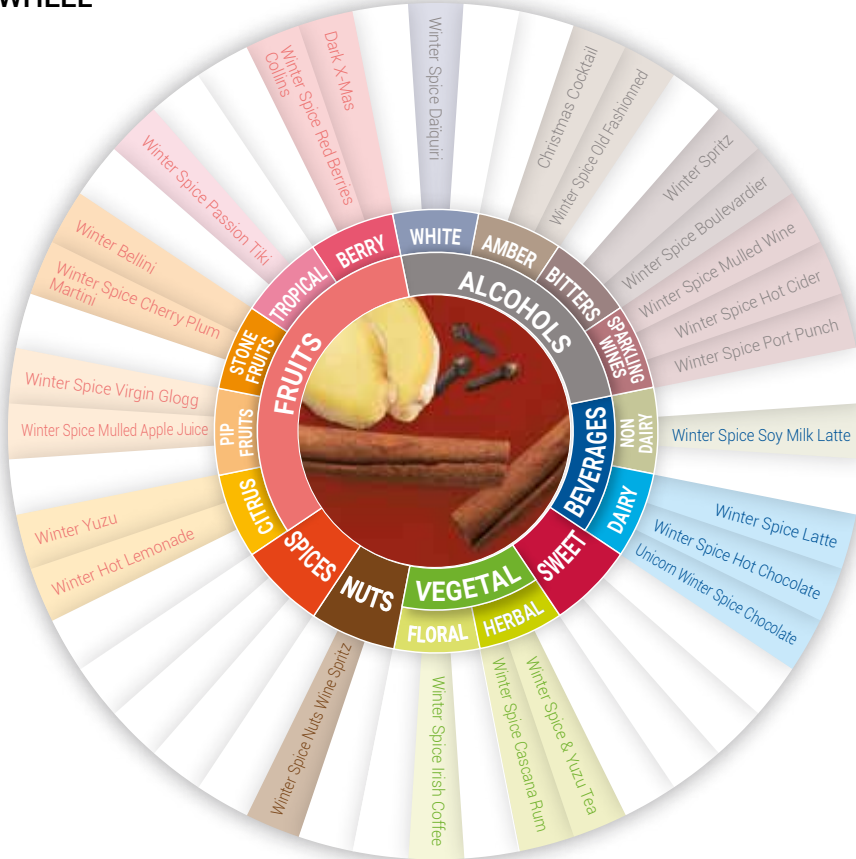


WINTER SPICE MULLED WINE

- 20 ml MONIN Winter Spice syrup
- 150 ml red wine

Steam ingredients together until hot. Pour mix into a heat proof glass or a mug. Garnish with an orange slice, a cinnamon stick and a star anise. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Winter Spice Mulled Apple Juice

- 20 ml MONIN Winter Spice syrup
- 200 ml cloudy apple juice

Steam all ingredients together until hot. Pour into a heat proof glass. Garnish with an apple fan and a cinnamon stick. Serve.



Winter Spice Latte

- 20 ml MONIN Winter Spice syrup
- 30 ml espresso
- 150 ml milk

Pour MONIN syrup into a latte glass. Steam milk until frothy and pour gently into the glass to create a layer. Pour espresso on top. Garnish with a ginger slice and a cinnamon stick. Serve.



Winter Spice Daiquiri

- 15 ml MONIN Winter Spice syrup
- 40 ml light rum
- 20 ml lime juice

Shake all ingredients with ice cubes. Strain into a pre-chilled martini glass. Garnish by tying a little scarf to the glass stem. Serve.



Winter Spice Port Punch

- 20 ml MONIN Winter Spice syrup
- 60 ml dark beer
- 25 ml dark rum
- 20 ml port wine
- 60 ml fresh cream
- 4 dashes of angostura bitter
- 1 egg yolk

Combine all ingredients into a shaker. Shake vigorously. Strain into a glass filled with ice cubes. Garnish with grated nutmeg. Serve.



Winter Spice Hot Chocolate

- 20 ml MONIN Winter Spice syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 180 ml milk

Pour MONIN syrup into a mug or a cup. Steam chocolate powder and milk together. Pour mix into the mug and stir. Garnish with whipped cream and sprinkle cinnamon powder on top. Serve.



Winter Spice Boulevardier

- 10 ml MONIN Winter Spice syrup
- 30 ml bourbon
- 20 ml Italian bitter
- 20 ml red vermouth

Combine all ingredients into a mixing glass filled with ice cubes. Stir to chill. Strain into an old fashioned glass filled with ice cubes. Garnish with an orange zest. Serve.

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DRINK RESPONSIBLY