

Ultimate
CREATIVITY



Hazelnut Noisette

One of the top three speciality coffee flavours, along with vanilla and caramel, MONIN Hazelnut syrup delivers the fresh taste and aroma of hazelnut with a touch of almond and vanilla.

Enhance your coffee, chocolate and milk drinks and create sophisticated dessert drinks with the moreish nuttiness of MONIN Hazelnut.

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre LAPIERRE

MONIN Beverage Innovation Director

“MONIN Hazelnut syrup is ideal with dairy ingredients, as it reveals all its aroma. I like to add MONIN Hazelnut syrup in an espresso topped with a hint of whipped cream.”

Dessert Coffee



- 25 ml MONIN Hazelnut syrup
- 15 ml MONIN Coffee liqueur
- 30 ml vodka
- 20 ml fresh cream

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Chilled Haz-Berry



- 15 ml MONIN Hazelnut syrup
- 15 ml MONIN Raspberry syrup
- 10 ml MONIN Vanilla syrup
- 1 shot espresso
- 120 ml milk

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Hazel Rock's



- 20 ml MONIN Hazelnut syrup
- 10 ml MONIN White Cocoa liqueur
- 45 ml vanilla vodka

Straight in a glass filled with ice cubes.

Hazelnut Cappuccino



- 30 ml MONIN Hazelnut syrup
- 1 shot espresso
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee. Serve.

Saudade



- 25 ml MONIN Hazelnut syrup
- 35 ml cachaça
- lemonade
- 2 pieces of lime

Muddle lime and MONIN Hazelnut syrup. Add crushed ice and cachaça. Stir and top with lemonade.

Frappé Noisette



- 25 ml MONIN Hazelnut syrup
- 1 shot espresso

Pour all ingredients in a mix tin, fill with ice cubes. Spindle mix for 10 seconds. Pour ingredients in cocktail glass, filled with ice cubes.

Caribbean Coffee



- 25 ml MONIN Hazelnut syrup
- 30 ml dark rum
- 1 shot espresso
- whipped cream

Pour an espresso into a mazagran glass. Steam rum and MONIN syrup together. Pour mix over coffee. Top with whipped cream.

Gourmet Hazelnut



- 20 ml MONIN Hazelnut syrup
- 10 ml MONIN Coffee syrup
- 60 ml milk
- 60 ml banana juice

Pour all ingredients in a mix tin, fill with ice cubes. Spindle mix for 10 seconds. Pour ingredients in cocktail glass filled with ice cubes.

French Connexion



- 15 ml MONIN Hazelnut syrup
- 45 ml VSOP cognac

Build in an old fashioned glass filled with ice cubes.

Triple Hazelnut Cappuccino



- 15 ml MONIN Hazelnut syrup
- 15 ml MONIN Triple Sec Curaçao syrup
- 1 shot espresso
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee. Serve.

Tasting Notes

COLOUR

Gold

NOSE

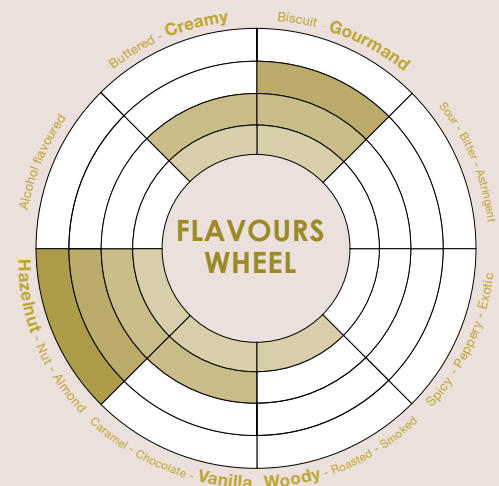
Fresh and floral nutty notes

ATTACK

Fresh and vegetal hazelnut taste

LENGTH IN MOUTH

Subtle touch of almond and vanilla



FLAVOURS ASSOCIATIONS

Coffee, chocolate, spices

APPLICATIONS

Coffees, Milkshakes, Dessert drinks, Cacoas, Steamed milks

FORMAT

25cl, 70cl, 1L

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

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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.