

POPCORN



Popcorn is a famous snack enjoyed and eaten in the movie theaters and is usually served salted, sweetened, buttered or caramelised. When the corn is heated, pressure builds within the kernel and popcorn is ready to be enjoyed once you hear a small explosion that sounds like a "pop"!

Perfectly balanced and full bodied, MONIN Popcorn syrup will add a roasted popcorn flavour with a hint of nuttiness in any coffee beverages and help craft unexpected classic cocktails such as colada or martinis!




MONIN®



Jason Soon
MONIN Beverage Innovation Director

“Nutty, buttery with a hint of roasted profile is what makes MONIN Popcorn syrup everyone's favourite! Not only is it great for coffee and chocolate applications but you can also add a twist to a classic cocktail such as Rusty Nail for the intense buttery and nutty note. I've always enjoyed a good Piña Colada cocktail, try a Popcorn Piña Colada for a whole new level of flavour, taste and excitement!”

Hawaiian Popcorn Sling



- 15 ml MONIN Popcorn syrup
- 60 ml white rum
- 45 ml coconut water
- 45 ml pineapple juice
- 1 orange wedge

Combine all ingredients in a shaker filled with ice. Squeeze the orange wedge and shake again.

Popcorn Mocha



- 15 ml MONIN Popcorn syrup
- 15 ml MONIN Dark Chocolate sauce
- 1 espresso shot
- 180 ml milk

Pour MONIN flavours and espresso in a latte glass. Steam well with milk and add into the latte glass. Garnish with whipped cream on top.

Salted Caramel Popcorn Espresso Martini



- 15 ml MONIN Popcorn syrup
- 15 ml MONIN Salted Caramel syrup
- 50 ml vodka
- 30 ml espresso

Shake all ingredients in a shaker. Serve

Popcorn Iced Tea



- 20 ml MONIN Popcorn syrup
- 10 ml MONIN Glasco Lemon syrup
- 20 ml iced black tea
- 10 ml lemon juice

Mix all ingredients in a shaker filled with ice and shake well. Garnish with lemon slice and mint leaves.

Popcorn Colada



- 20 ml MONIN Popcorn syrup
- 15 ml Le Fruit de MONIN Coconut
- 50 ml light rum
- 50 ml pineapple juice
- 3 pcs. pineapple cubes

Mix all ingredients together in a blender. Add ice and blend well. Pour in a glass. Garnish with pineapple slices and leaves.

Caramel Popcorn Frappe



- 15 ml MONIN Caramel sauce
- 20 ml MONIN Popcorn syrup
- 1 scoop of Le Frappé de MONIN Coffee
- 100 ml milk

Blend all ingredients until smooth. Serve.

Popcorn Mai Tai



- 20 ml MONIN Popcorn syrup
- 10 ml MONIN Falernum syrup
- 45 ml dark rum
- 40 ml orange juice
- 3 dashes of Angostura Bitters

Mix all ingredients in a shaker. Shake well and pour in a rock glass. Garnish with orange slices.

Crème Caramel Popcorn Latte



- 20 ml MONIN Popcorn syrup
- 10 ml MONIN Crème Brûlée syrup
- 1 espresso shot
- 120 ml milk

Mix MONIN flavours in a latte glass. Pour in frothed milk and gently include espresso shot. Garnish with popcorn and serve.

Popcorn Martini



- 20 ml MONIN Popcorn Syrup
- 10 ml MONIN Caramel sauce
- 50 ml white rum
- 30 ml cream
- pinch of salt

Combine all in a shaker, shake and strain.

Popcorn Milkshake



- 30 ml MONIN Popcorn syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

Blend with ice until smooth. Garnish with MONIN Salted Caramel whipped cream and caramel popcorn.

Tasting Notes

COLOUR

Gold with slight amber

NOSE

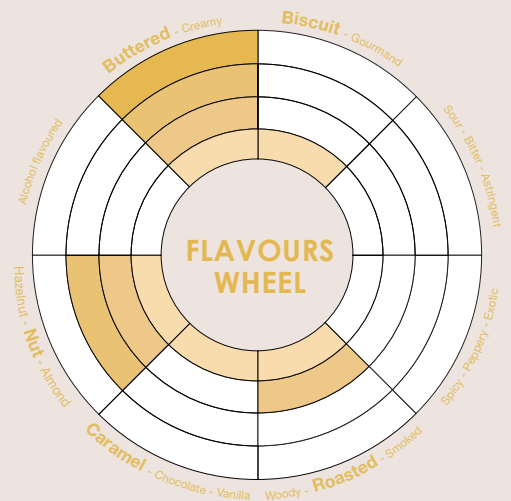
Intense buttery popcorn

ATTACK

Strong balanced buttery note

LENGTH IN MOUTH

Well rounded buttery popcorn with light roasted after taste



FLAVOURS ASSOCIATIONS

Coffee, Chocolate, Nuts

APPLICATIONS

Smoothie, Milkshake, Latte, Dessert toppings, Cocktail, Mocktail

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.