

Ultimate

CREATIVITY

Le Sirop de
MONIN

Chai
Tea
Thé Chai

Chai Tea

Chai Tea is a rich and complex beverage that has been enjoyed for centuries in many parts of the world, especially India. Chai Tea is a strong black tea, brewed with a mix of spices such as cinnamon, cardamom, cloves, pepper and ginger. It is usually associated with milk, sugar and hot drinks.

Blended with hot or cold beverages, MONIN Chai Tea will bring a subtle hint of spices to your drinks.

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre LAPIERRE - MONIN

Beverage Innovation Director

“With its subtle mix of spices, MONIN Chai Tea syrup allows you to create amazing drinks. Mainly used in Chai Latte or Frappe, it also truly reveals its body while mixed with fine bar ingredients. I really like it in an Old school made Rob Roy or a refreshing beer based on white, red or pure dark beer. Enjoy it the way you want!”

Chai Tea Martini



- 7 ml MONIN Chai Tea syrup
- 45 ml gin
- 1 cinnamon stick
- 3 cloves
- 4 drops lemon bitter

Combine ingredients in a mixing glass filled with ice cubes. Stir gently. Fine strain into a chilled cocktail glass. Add a lemon twist as garnish.

Chai Tea Rob Roy



- 10 ml MONIN Chai Tea syrup
- 40 ml Scotch whisky
- 20 ml red vermouth

Pour ingredients into a mixing glass filled with ice cubes, and stir. Fine strain into a chilled mixing glass.

Chai Tea White Beer



- 20 ml MONIN Chai Tea syrup
- 250 ml white beer
- 40 ml cranberry juice

In a tall glass filled with ice cubes, combine ingredients as mentioned. Stir gently and garnish with cherries.

Chai Tea Mulled Wine



- 10 ml MONIN Chai Tea syrup
- 20 ml MONIN Triple Sec Curaçao liqueur
- 150 ml red wine
- 50 ml water
- Cinnamon stick
- Gooseberries
- Orange twist

Steam ingredients together. Stir and serve.

Chai Cherry Tea



- 15 ml MONIN Chai Tea syrup
- 20 ml MONIN Cherry syrup
- 200 ml water

Steam water. Combine ingredients in a preheated mug. Stir and serve.

Chai Tea Latte



- 25 ml MONIN Chai Tea syrup
- 180 ml milk

Pour MONIN flavouring into a latte glass, reserve. Steam milk until frothy and pour over MONIN flavouring.

Chai Tea Frappé



- 20 ml MONIN Chai Tea syrup
- 1 scoop Le Frappé MONIN Vanilla
- 150 ml milk

Combine ingredients in a blender cup. Cover up with ice cubes and blend until smooth. Pour the mix into a tall glass. You can top with whipped cream, and drizzle with MONIN Caramel or Chocolate sauce.

Chai Tea



- 15 ml MONIN Chai syrup
- 250 ml water
- 1 Earl Grey tea bag
- 1 cinnamon stick
- 1 anise star

Steam water. Combine ingredients in a mug. Leave the tea bag to infuse for at least 5 minutes. Serve.

Tasting Notes



COLOUR

Dark brown, infused tea color

NOSE

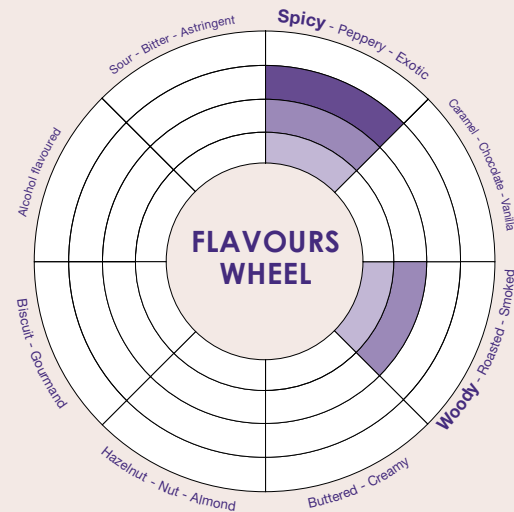
Spice kick from cinnamon, ginger and clove

ATTACK

Subtly sweet, delicate tea taste with cinnamon

LENGTH IN MOUTH

Astringent, long lasting clove after taste



FLAVOURS ASSOCIATIONS:

Red fruits, citrus fruits

APPLICATIONS

Iced and frozen chai teas/lattes, coffees, mulled wines, flavoured milks and milkshakes

FORMAT

70 cl

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.