

Ultimate
CREATIVITY
Le Sirop de
MONIN®

Butterscotch

Une tradition de qualité
Sirop - Pur Sucre

MONIN - BOURGES - PRODUCT OF FRANCE



Butterscotch

Butterscotch is known as a seductive blend of butter, brown sugar and vanilla aromas, often used as a flavouring for candies, cookies, ice creams, frosting and dessert sauces.

MONIN Butterscotch syrup is a real essence, convenient and ready to pour. Add a twist of perfection to all your hot or chilled drinks, or even as gourmet dessert toppings!

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre LAPIERRE

MONIN Beverage Innovation Director

“One of my favourite uses is to mix it with MONIN Almond syrup in a whipped cream preparation. Try MONIN Butterscotch syrup in an espresso or a dessert preparation and you will be amazed!”

Butter Scotch



- 20 ml MONIN Butterscotch syrup
- 35 ml scotch whisky
- 30 ml apple juice

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

Saturn



- 30 ml MONIN Butterscotch syrup
- 20 ml MONIN Coffee liqueur
- 15 ml Irish cream
- 15 ml mandarine imperiale

Pour all ingredients into a blender cup with ice cubes. Blend until smooth. Pour into a cocktail glass.

Neapolitan Martini



- 10 ml MONIN Butterscotch syrup
- 40 ml MONIN Wild Strawberry liqueur
- 20 ml light rum
- 20 ml cranberry juice

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

Irish Milk



- 10 ml MONIN Butterscotch syrup
- 30 ml MONIN Irish syrup
- 40 ml vodka
- 20 ml milk

Pour all ingredients into a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a cocktail glass.

Buttery Martini



- 20 ml MONIN Butterscotch syrup
- 5 ml MONIN Caramel syrup
- 40 ml vodka
- 20 ml fresh cream

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

Butterscotch Milkshake



- 30 ml MONIN Butterscotch syrup
- 60 ml milk
- 2 slices of fresh banana
- 1 scoop of vanilla ice cream
- cocoa powder

Pour all ingredients into a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a cocktail glass and top up with cacao powder.

Butterscotch Cappuccino



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

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

Marzipan Whipped Cream



- 20 ml MONIN Butterscotch syrup
- 30 ml MONIN Almond syrup
- 250 ml fresh cream

Pour all ingredients in a whipped cream canister. Add gas. Shake. Top on any hot or cold preparation.

Butter-Banana



- 10 ml MONIN Butterscotch syrup
- 25 ml MONIN Yellow Banana syrup
- 60 ml orange juice
- 40 ml pineapple juice

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

Buttery Chestnut



- 15 ml MONIN Butterscotch syrup
- 15 ml MONIN Chestnut syrup
- 1 espresso shot
- 150 ml milk

Pour an espresso shot into a large cup and reserve. Steam MONIN syrups and milk together. Pour foamed mix over coffee. Serve.

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.

Tasting Notes

COLOUR

Clear colour with yellow glints

NOSE

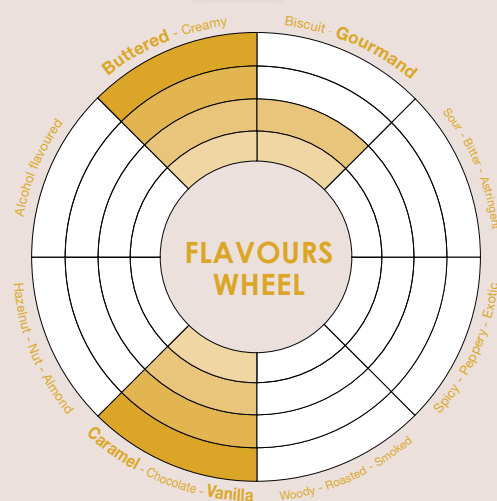
Buttery and caramel

ATTACK

Creamy with butterscotch candy flavour

LENGTH IN MOUTH

Long lasting buttery taste



FLAVOURS ASSOCIATIONS

Coffee, chocolate, berries, caramel

APPLICATIONS

Cocktails, coffees, lattes, milks, dessert drinks

FORMAT

70 cl

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

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