

# Le Sirop de **MONIN**<sup>®</sup>

## Salted Caramel



Salted Caramel is a traditional confectionary originating from Brittany, France. The subtle balance between its sweet smoothness and hints of salt make it a favourite in the country. Its unique combination of salty and sweet will transform any hot or cold drink into a unexpected beverage, leaving you wanting more. Why not indulge in a MONIN Salted Caramel Sour cocktail for a more surprising application.

### PRODUCT FEATURES

High concentration: dilution 1+8  
Authentic taste, natural flavourings  
Pure beetroot sugar from France  
Preservative free  
Conservation: 3 months after opening  
Date of minimum durability: 18 months to production  
Multi-uses: Espresso Martini, Toddy, Whisky, Latte, Hot Chocolate, Milk Tea...

### FORMAT

70 cl

### INGREDIENTS

Sugar, water, natural flavouring, salt, colour: plain caramel.

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

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> NATURAL FLAVOURINGS | <input checked="" 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

## RAFAEL PIZANTI

MONIN Beverage Innovation Director

"The mix between caramel and salt is already a passion among lots of confectioners professionals and each time more baristas and mixologists bet on this unusual combination of sweet and salt. Alcoholic applications go well with MONIN Salted Caramel syrup specially in beverages with woody flavors like Whisky and Rum. Try a Salted Caramel sour. For non alcoholic versions the product goes amazing with hot beverages as simple as a cappuccino and cold drinks like Frappe." The salty flavor of the syrup always brings up the feeling of wanting another sip."



## SALTED CARAMEL LATTE

- 20 ml MONIN Salted Caramel syrup
- 150 ml milk
- 30 ml espresso

Pour the MONIN syrup into a latte glass and reserve. Heat the milk until smooth and pour over the MONIN syrup. Pour gently the espresso on top. Draw a pattern with L'Artiste de MONIN Caramel. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Banoffee Shake

- 20 ml MONIN Salted Caramel syrup
- 120 ml milk
- 2 scoops banana ice cream

Pour all ingredients into a blender. Add ice cubes. Blend until a smooth mixture. Pour into a glass. Garnish with whipped cream. Serve.



### Salted Caramel Toddy

- 20 ml MONIN Salted Caramel syrup
- 40 ml bourbon
- 2 dashes Angostura Bitter
- Top with hot water

Pour all ingredients except hot water in a glass. Heat the mixture with the steam wand. Fill with hot water. Garnish with an orange zest. Serve.



### Salted Caramel Popcorn Espresso Martini

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

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a chilled cocktail glass. Serve.



### Cold Brew Salted Caramel & Cream

- 10 ml MONIN Salted Caramel syrup
- 120 ml cold brew coffee
- 10 ml milk
- 10 ml liquid cream

Pour the cold brew into a glass filled with ice cubes. In a jar, stir MONIN syrup with milk and cream. Pour on the cold brew. Serve.



### Salted Caramel Iced Latte

- 30 ml MONIN Salted Caramel syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a glass. Fill with ice cubes and fill with milk. Finish by pour gently the espresso on top of the glass. Serve.



### Salted Caramel Appletini

- 15 ml MONIN Salted Caramel syrup
- 10 ml MONIN Rantcho Lemon concentrate
- 40 ml vodka
- 20 ml apple juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a chilled cocktail glass. Garnish and serve.

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DRINK RESPONSIBLY