

Le Sirop de **MONIN®**

Gingerbread



This traditional confectionary often takes the form of a gingerbread man and is a holiday favourite. It is a flavour that evokes cosiness and warmth, a feeling that MONIN Gingerbread syrup perfectly captures.

This syrup has a complex nose of cinnamon and spices, with a distinct gingerbread cookie taste. It works well in a variety of hot beverages such as coffees and hot chocolates.

PRODUCT FEATURES

High concentration : dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 36 months from production

Multi-uses: Latte, Hot Chocolate, Espresso Martini...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural flavouring, acid: citric acid, natural cinnamon flavouring with other natural flavourings, 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

LEE HYDE

MONIN Senior Beverage Expert

"From the gingerbread house to the gingerbread man, the warm, comforting taste of freshly baked gingerbread is perhaps one of the most well-loved and iconic flavours of the festive period. Recreate that cozy feeling with MONIN Gingerbread syrup, the perfect addition to a range of coffee and hot chocolate beverages, as well as milkshakes, frappes and cocktails. With its balanced taste profile of ginger, cinnamon and biscuits, this one can be enjoyed all year long."

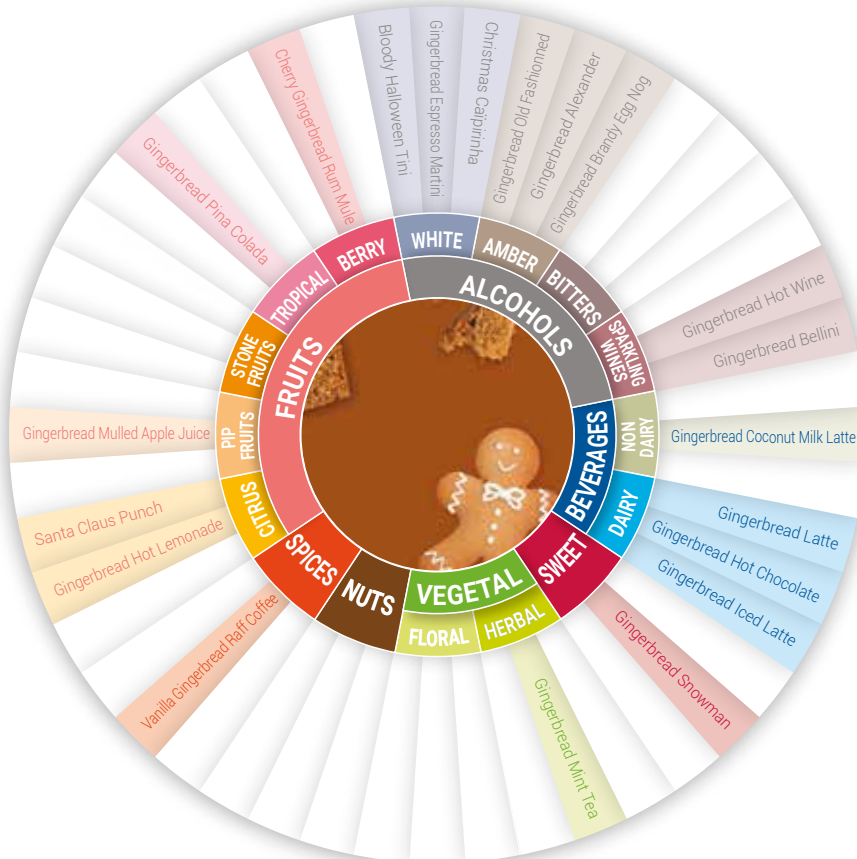


GINGERBREAD LATTE

- 20 ml MONIN Gingerbread syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a latte glass. Steam and froth milk and pour it over in the glass. Gently add espresso on top to create a layer. Draw a pattern on the foam with L'Artiste de MONIN Caramel. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Gingerbread Iced Latte

- 30 ml MONIN Gingerbread syrup
- 150 ml milk
- 1 cold espresso

In a tall glass filled with ice cubes pour MONIN syrup and milk. Gently add cold espresso on top to create a layer. Serve without stirring.



Gingerbread Hot Lemonade

- 20 ml MONIN Gingerbread syrup
- 30 ml MONIN Lemon Rantcho concentrate
- 200 ml hot water

Pour all ingredients into a heatproof glass. Stir. Garnish with lemon wheels and a cinnamon stick. Serve.



Gingerbread Espresso Martini

- 15 ml MONIN Gingerbread syrup
- 45 ml vodka
- 30 ml espresso
- 1 pinch of salt

Pour ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled coupe. Garnish with coffee beans. Serve.



Gingerbread Frappé

- 20 ml MONIN Gingerbread syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

Pour all ingredients into a blender jug. Fill serving glass with ice cubes and pour content in the blender jug. Blend until smooth (30 sec.). Add a swirl of MONIN Caramel sauce on the edges of the glass. Pour mix into serving glass. Garnish with whipped cream and toppings. Serve.



Gingerbread Alexander

- 20 ml MONIN Gingerbread syrup
- 10 ml MONIN White Cocoa liqueur
- 40 ml Cognac
- 40 ml fresh cream

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled nick & nora glass. Serve.



Gingerbread Hot Chocolate

- 20 ml MONIN Gingerbread syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 200 ml milk

Pour MONIN syrup into a cup or a mug. Steam milk and frappé powder together in a pitcher. Pour hot chocolate in the cup and stir. Garnish with whipped cream and L'Artiste de MONIN Cocoa. Serve.

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DRINK RESPONSIBLY

