

# Tips from the Monin Beverage Innovation Directors

## Flavor to taste preference



Adjust flavor & sweetness levels by fine-tuning Monin product amounts one pump at a time.

## For perfect steamed milk



Steam milk until foamy, between 140° - 150°F.

## To mix beverages thoroughly

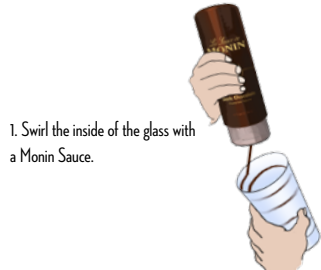
Hot: Stir while filling with steamed milk.



Iced: Shake vigorously in shaker or transfer from glass to glass.



## Use Monin Gourmet Sauces for garnishing



1. Swirl the inside of the glass with a Monin Sauce.



2. Pour beverage into glass.



1. Drizzle a Monin Sauce on top of the beverage.



2. With a wood pick, spread the Monin Sauce to create a pleasing design.

## Make flavored whipped cream



Top hot or cold specialty beverages with Monin flavored whipped cream.

### Recipe:

- 2 - 4 oz. Monin Syrup
- 8 oz. heavy whipping cream

1. Pour ingredients into a whipped cream canister
2. Add CO<sup>2</sup> cartridge
3. Shake well and use to top beverages

## Recommended Monin Products for Specialty Coffee Beverages:

### Premium Syrups

Almond (Orgeat)  
Amaretto  
Blackberry  
Blackcurrant  
Blueberry  
Butterscotch  
Caramel  
Caramel, Crème  
Caramel, Salted  
Cherry  
Chocolate Cherry  
Chocolate Fudge  
Chocolate Mint  
Chocolate, Dark

Chocolate, Spicy  
Chocolate, Swiss  
Chocolate, White  
Cinnamon  
Cinnamon Bun  
Coconut  
Gingerbread  
Hazelnut  
Hazelnut, Roasted  
Huckleberry  
Irish Cream  
Lavender  
Macadamia Nut  
Maple Spice  
Marshmallow, Toasted

Mint, Frosted  
Mint, Green  
Orange, Candied  
Peanut Butter  
Peppermint  
Praline  
Pumpkin Pie  
Pumpkin Spice  
Raspberry  
Raspberry, French  
Spiced Brown Sugar  
Strawberry  
Toasted Almond Mocha  
Toffee Nut  
Vanilla

Vanilla, French  
Wildberry  
**Sugar Free Syrups**  
Almond (Orgeat)  
Amaretto  
Blackberry  
Caramel  
Chocolate  
Chocolate, White  
Hazelnut  
Irish Cream  
Raspberry  
Strawberry  
Vanilla  
Vanilla, French

### Organic Syrups

Caramel  
Chocolate  
Hazelnut  
Raspberry  
Vanilla  
**Gourmet Sauces**  
Caramel  
Chocolate, Dark  
Chocolate, Dark, Sugar Free  
Chocolate, White  
Dulce De Leche

### Sweeteners

Organic Agave Nectar  
Honey Sweetener  
Pure Cane Syrup  
Sugar Free Sweetener  
**Beverage Concentrates**  
Chai Tea

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## Create a SPECIALTY COFFEE PROGRAM



Specialty coffee is one of the fastest growth categories for foodservice and coffee shop operators. With the help of this easy-to-use guide, you can build an exciting coffee program and offer your customers the finest tasting lattes, mochas, and more.

Easily add signature flavor to your menu with a wide variety of classic, seasonal and contemporary flavors from Monin, ensuring ultimate taste and creativity for successful specialty coffee solutions.

# MONIN®

**CAPPUCCINO** | 4 pumps (1 oz.) Monin Syrup • 2 shots espresso • add equal parts steamed milk & froth

1 oz. Monin Syrup + 2 shots espresso + steam milk (140°-150°) + equal parts steamed milk & froth = 16 oz.

**LATTE** | 4 pumps (1 oz.) Monin Syrup • 2 shots espresso • fill with steamed milk

1 oz. Monin Syrup + 2 shots espresso + steam milk (140°-150°) + stir while filling = 16 oz.

**MOCHA** | 2 pumps (1 oz.) Monin Sauce • 2 shots espresso • fill with steamed milk

1 oz. Monin Sauce + 2 shots espresso + steam milk (140°-150°) + stir while filling = 16 oz.

**CHAI TEA** | 6 pumps (1 1/2 oz.) Monin Chai Tea Concentrate • fill with steamed milk

1 1/2 oz. Monin Chai Tea Concentrate + steam milk (140°-150°) + stir while filling = 16 oz.

**FLAVORED COFFEE** | Fill cup 3/4 with brewed coffee • 4 pumps (1 oz.) Monin Syrup • top with milk or half & half

brewed coffee - 3/4 full + 1 oz. Monin Syrup + stir in milk/half & half = 16 oz.

**STEAMER** | 6 pumps (1 1/2 oz.) Monin Syrup • fill with steamed milk

1 1/2 oz. Monin Syrup + steam milk (140°-150°) + stir while filling = 16 oz.

**ICED COFFEE** | Ice • fill glass 3/4 with brewed coffee • 4 pumps (1 oz.) Monin Syrup • top with milk/half & half

ice + brewed coffee - 3/4 full + 1 oz. Monin Syrup + stir in milk/half & half = 16 oz.

**ICED LATTE** | Ice • 4 pumps (1 oz.) Monin Syrup • 4 oz. milk • 2 shots espresso

ice + 1 oz. Monin Syrup + 4 oz. milk + 2 shots espresso + stir = 16 oz.

**ICED MOCHA** | Ice • 4 oz. milk • 2 pumps (1 oz.) Monin Sauce • 2 shots espresso

ice + 4 oz. milk + 1 oz. Monin Sauce + 2 shots espresso + glass to glass transfer + pour = 16 oz.

**FRAPPE** | 8 pumps (2 oz.) Monin Syrup • 2 oz. milk • 4 tbsp (2 oz.) frappe powder • 2 shots espresso • 2 cups (16 oz.) ice

2 oz. Monin Syrup + 2 oz. milk + 4 tbsp (2oz.) frappe powder + 2 shots espresso + 2 cups ice + blend until smooth = 16 oz.