

Make it great with MONIN !



Chocolate Cookie

While its origin might be the accidental drop of chocolate chunks that never melted in a plain cookie dough, the worldwide success of chocolate cookie is not due to chance.

This delicious biscuit, created in the 1930's in the United States, has gained a reputation of being a profit earner for cafés and coffee shops, and can be found nowadays everywhere.

MONIN Chocolate Cookie syrup has the perfect biscuit taste that will add a gourmet touch to your drinks. It is the ultimate flavour to realize the most mouth-watering dessert drinks and extend your drink offer to the world of delicacies.

COLOUR

Brown with caramel glints.

TASTE

Buttery dark chocolate biscuit.

APPLICATIONS

Flavoured coffees, dessert drinks.

AVAILABLE FORMAT

5 cl & 70 cl.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces and Fruit Purées. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Alexandre LAPIERRE

MONIN
Beverage Innovation
Director

"MONIN Chocolate Cookie syrup will allow you to create unique and flavoured signature drinks.

To reveal the body of MONIN Chocolate Cookie syrup, I suggest using it with dairy products such as milk for milkshakes and cream for dessert drinks.

MONIN Brown Chocolate or MONIN Cacao liqueur will reinforce the chocolate taste."



MONIN recipe suggestions

Cocktails

Cookie Speciality Coffee

- 20 ml MONIN Chocolate Cookie syrup
- 10 ml MONIN Spicy syrup
- 35 ml cognac or brandy
- 1 espresso

Steam the first 3 ingredients. Add espresso to create layers. Cover up with thick fresh cream for the last layer. Top with soda water.

Chocorita

- 30 ml MONIN Chocolate Cookie syrup
- 40 ml tequila
- 1 banana

Blend all ingredients with ice cubes. Pour into a margarita glass.

Melon Me

- 30 ml MONIN Chocolate Cookie syrup
- 20 ml MONIN Watermelon liqueur
- 180 ml hot milk

Pour all ingredients in a tall glass. Stir and serve.

Cookie Martini

- 15 ml MONIN Chocolate Cookie syrup
- 20 ml MONIN Brown Cacao liqueur
- 45 ml vodka
- 60 ml half & half milk

Shake with ice cubes. Strain into a martini glass.

Cookies Cherry Martini

- 10 ml MONIN Chocolate Cookie syrup
- 20 ml MONIN Cherry syrup
- 40 ml vodka
- 20 ml cream

Shake vodka and all syrups. Pour in a martini glass and top with cream to create layers. Garnish with cherry on the rim of the glass.

Mocktails

Cookie Latteccino

- 30 ml MONIN Chocolate Cookie syrup
- 1 espresso
- 150 ml milk

Pour an espresso in a coffee cup and reserve. Steam syrup and milk together. Pour foamed mix over coffee.

Brown Velvet

- 30 ml MONIN Chocolate Cookie syrup
- 80 ml orange juice
- 1/2 orange wheel

Blend ingredients with ice cubes.

Toffee Cookie Latte

- 15 ml MONIN Chocolate Cookie syrup
- 15 ml MONIN Caramel sauce
- 1 espresso
- 150 ml hot milk

Steam ingredients and mix well. Top with a shot of espresso.

Chocolate Brownie Frappe

- 20 ml MONIN Chocolate Cookie syrup
- 10 ml MONIN Irish syrup
- 150 ml half & half milk
- 1/2 brownie

Blend all ingredients with ice cubes.

Pronto

- 20 ml MONIN Chocolate Cookie syrup
- 5 ml MONIN Amaretto syrup
- 1 espresso
- 100 ml milk

Steam syrups and milk. Top with whipped cream and crushed almonds.



www.monin.com

MONIN ASIA
Lot 911-A, Jalan Industri 3/4
Taman Rawang Integrated Industri
48 000 Rawang, Selangor MALAYSIA
T : +(6)03 6099 0999

MONIN Headquarters
Place des Marronniers
18000 Bourges FRANCE
T : +33 (0)2 48 50 64 36

MONIN M.E.I
P. O. Box 215364
Dubai - United Arab Emirates
T : +971 (0)4 374 7156