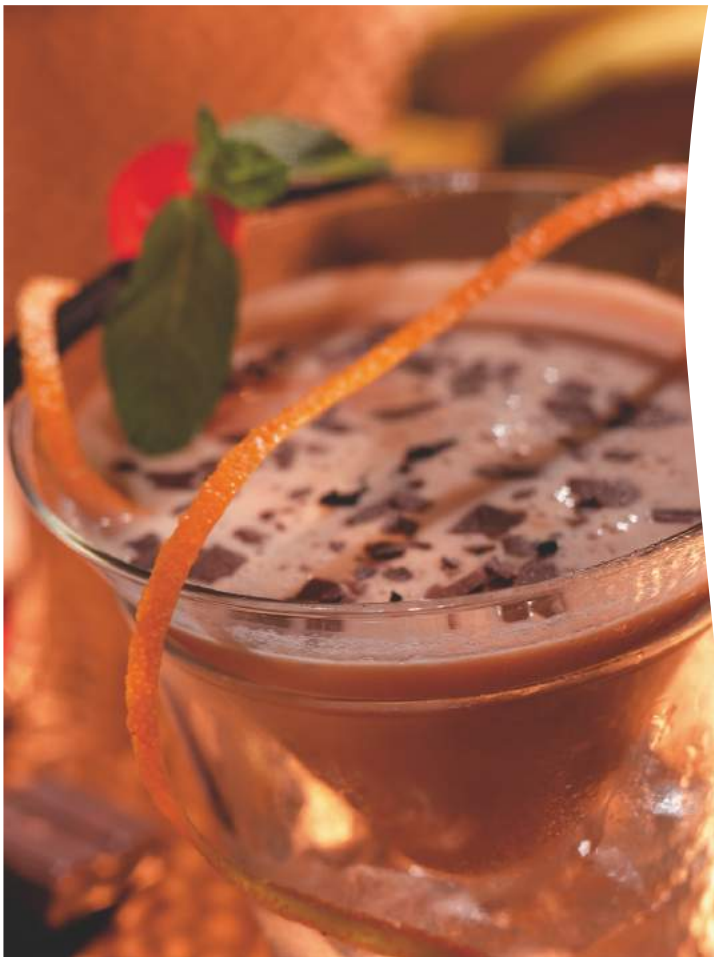


Make it great with MONIN !



Chocolate

Chocolat

The origins of chocolate stretch back at least four thousand years. The ancient populations of Central America used cocoa beans (Theobroma means food of the gods) to make a hot, frothy and bitter drink called chocolate.

This concoction was sacred and was associated with fertility and wisdom.

After Christopher Columbus introduced chocolate to Europe, the drink was to become a best seller.

In subsequent centuries, it was discovered that cocoa could be mixed with milk and cocoa butter to make what we now know as "chocolate" since 1876.

MONIN Chocolate is used as the main flavour and also combined with other MONIN flavours. Used in specialty coffee beverages, desserts, and culinary.

COLOUR

Clear brown colour with gold glints.

TASTE

Cacao beans smell, cacao liqueur taste.

APPLICATIONS

Coffees, dessert drinks, milkshakes, flavoured milks, mochas.

AVAILABLE FORMAT

5 cl, 25 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



Andrew YIU

MONIN
Beverage Innovation
Director

"MONIN Chocolate syrup has a strong cocoa taste.

It easily enhances the dark chocolate feeling in your coffee and mocha.

You can try it with Dark Chocolate sauce to create a premium coffee or mocha drink."

MONIN recipe suggestions

Cocktails

Mon Cheri

- 20 ml MONIN Chocolate syrup
- 5 ml MONIN Blackcurrant syrup
- 40 ml vodka
- 20 ml fresh cream

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

Vodka Fever

- 15 ml MONIN Chocolate syrup
- 10 ml MONIN Frosted Mint liqueur
- 35 ml vodka

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

Choco & Co

- 20 ml MONIN Chocolate syrup
- 20 ml MONIN Vanilla liqueur
- 40 ml light rum

Pour all ingredients in a mixing glass filled with ice cubes. Stir. Strain into a rock glass filled with ice cubes.

Banana Cream Martini

- 20 ml MONIN Chocolate syrup
- 20 ml MONIN Yellow Banana liqueur
- 30 ml vodka
- 20 ml fresh cream

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

Irish Chocolate Kaffe

- 20 ml MONIN Chocolate syrup
- 30 ml irish cream
- 1 double shot espresso
- 90 ml milk

Mix MONIN Chocolate, irish cream and espresso. Add ice cubes. Top with milk.

Mocktails

Mocha-berry

- 20 ml MONIN Chocolate syrup
- 10 ml MONIN Blackberry syrup
- 1 shot espresso
- 150 ml milk

Pour espresso and MONIN Blackberry syrup into a large cup and reserve. Steam MONIN Chocolate syrup and milk together until mix foams. Pour mix over coffee. Serve.

Chocolate Milkshake

- 40 ml MONIN Chocolate syrup
- 60 ml milk
- 1 scoop of vanilla ice cream

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

Banana Mint Chocolate

- 15 ml MONIN Chocolate syrup
- 5 ml MONIN Mojito Mint syrup
- 60 ml banana juice
- 10 ml cream

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

Choco-Coco

- 20 ml MONIN Chocolate syrup
- 5 ml MONIN Coconut syrup
- 150 ml milk

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a tall tumbler glass. Serve.

Chocolate Whipped Cream

- 50 ml MONIN Chocolate syrup
- 250 ml fresh cream

Pour all ingredients in a whipped cream canister. Add gas. Shake gently. Top on any of your favourite application.



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