

# Make it **great** with **MONIN** !



## Roasted Hazelnut

### Noisette Grillée

Although hazelnuts have been enjoyed since ancient times, the rich aroma and taste of hazelnut are extremely popular nowadays thanks in great part to the specialty coffee industry.

Roasted to delicious perfection, the volatile flavour of the hazelnut is emphasized.

You will feel the delightful, intense, smoky taste as well as the crispy and crunchy texture usually found in snacks, cakes or desserts in all your creations.

#### COLOUR

Gold with amber glints.

#### TASTE

Strong roasted hazelnut nose with toffee notes. Dry, hearty and rich flavour of roasted hazelnut aroma, very round, mouthful with some praline aftertaste.

#### APPLICATIONS

Coffee applications, dessert drinks and milkshakes.

#### AVAILABLE FORMAT

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

*"You will simply crave for MONIN Roasted Hazelnut! Its incredible taste offers an extended range of drink possibilities!*

*Imagine a delicate frothy milk and a scrumptious Italian espresso with a hint of a perfectly roasted hazelnut flavour in a classic Latté or a chilled old fashioned signature martini set up in a mixing glass.*

*No matter the drink's type, the full body of MONIN Roasted Hazelnut will always be revealed perfectly!"*



# MONIN recipe suggestions

## Cocktails

### Roasted Mango Daiquiri

- 10 ml MONIN Roasted Hazelnut syrup
- 45 ml MONIN Mango fruit purée mix
- 40 ml rum
- 20 ml freshly squeezed lime juice

Pour ingredients in a blender cup. Cover up with ice cubes and blend until smooth. Pour mix into a tall cocktail glass.

### Old Timer

- 10 ml MONIN Roasted Hazelnut syrup
- 45 ml old dark rum

Pour ingredients in a rock glass filled with 3 ice cubes. Serve.

### Elegant Dessert

- 20 ml MONIN Roasted Hazelnut syrup
- 20 ml MONIN Vanilla liqueur
- 40 ml premium vodka

Pour ingredients in a mixing glass. Cover up with ice cubes and stir with a mixing spoon. Fine strain into a chilled martini glass.

### Roasted Café Martini

- 10 ml MONIN Roasted Hazelnut syrup
- 35 ml brandy
- 20 ml fresh cream
- 1 espresso

Pour ingredients in a shaker. Fill shaker with ice cubes, and shake vigorously. Strain into a chilled martini glass. Garnish with coffee beans.

### Before Dinner

- 20 ml MONIN Roasted Hazelnut syrup
- 40 ml gin
- 80 ml cranberry juice

Pour ingredients in a shaker. Fill shaker with ice cubes, and shake vigorously. Strain into a chilled martini glass.

## Mocktails

### Angel Coffee

- 20 ml MONIN Roasted Hazelnut syrup
- 10 ml MONIN White Chocolate sauce
- 1 double espresso
- 120 ml milk

Pour MONIN flavourings into a tall latté glass. Steam milk until frothy. Pour milk over flavourings, and top with espresso.

### Favourite

- 15 ml MONIN Roasted Hazelnut syrup
- 15 ml MONIN Butterscotch syrup
- 2 tablespoons chocolate powder
- 180 ml half and half milk

Pour MONIN flavourings into a tall mug. Steam milk and cocoa powder until foamy, pour mix over syrups. Stir and serve.

### Roasted Frappe

- 20 ml MONIN Roasted Hazelnut syrup
- 1 chilled espresso
- 50 ml milk
- 1 scoop vanilla ice cream

Pour all ingredients in a mix tin. Spindle mix for 15 seconds. Pour mix into a tall glass. Sprinkle with nut powder.

### Mezzo-Mezzo

- 20 ml MONIN Roasted Hazelnut syrup
- 30 ml MONIN Dark Chocolate sauce
- 100 ml milk

Pour ingredients in a blender cup. Cover up with ice cubes and blend until smooth. Pour mix into a tall glass. Top with whipped cream and drizzle with MONIN Dark Chocolate sauce.

### Roasted Hazelnut Steamer

- 30 ml MONIN Roasted Hazelnut syrup
- 15 ml MONIN White Chocolate sauce
- 210 ml milk

Pour MONIN flavourings into a tall glass. Steam milk until frothy. Pour milk over flavourings. Garnish with cocoa powder.



[www.monin.com](http://www.monin.com)

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