

Le Sirop de **MONIN®**

Maple Spice



Discovered by Native Americans, maple syrup is the sap collected from the maple tree.

Extremely popular in North America, this naturally sweet syrup is traditionally used in cooking, notably used to pour over pancakes and waffles. Also used in baking, it goes really well with fruity flavours.

MONIN Maple Spice syrup and its notes of cloves and cinnamon will bring a real touch of decadence to your creations. You will love it as much in a latte or hot chocolate as you will in a Daiquiri or Old Fashioned.

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: Cocktails, Mocktails, Wines, Beers, Smoothies, Milkshakes, Frappes, Coffee Applications, Chocolates...

FORMAT

70 cl

INGREDIENTS

Sugar, water, maple syrup, natural flavouring, acid: citric acid, natural cinnamon flavouring with other natural flavourings, natural clove flavouring.

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

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Maple Spice syrup combines the unique and exquisite flavour of pure maple syrup with decadent notes of cinnamon and cloves, great for creating both hot and cold beverages. It is a perfect addition to milk-based coffees such as lattes, cappuccinos, flat whites and their frozen counterparts. It also pairs wonderfully with fruits such as apple and pear for some delicious cocktails, mocktails and smoothies. I love using it as a flavoured sweetener to add an autumnal twist to classic cocktails: Sours, Daiquiris, Collins, Smashes...it couldn't be easier, so it's your move!"

MAPLE SPICE LATTE



- 20 ml MONIN Maple Spice syrup
- 30 ml espresso
- 150 ml milk

Pour MONIN syrup into a latte glass. Steam and froth milk and pour it into the glass. Gently add espresso on top of the drink to create a layer. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Maple Spice Daiquiri

- 15 ml MONIN Maple Spice syrup
- 20 ml MONIN Rantcho Lime concentrate
- 60 ml light rum

In a shaker filled with ice cubes pour all ingredients. Shake and double strain into a chilled cocktail glass. Serve.



Maple Spice Virgin Toddy

- 20 ml MONIN Maple Spice syrup
- 15 ml lemon juice
- 200 ml hot water
- 1 star anise
- 3 cloves

Pour all ingredients into a heatproof glass. Stir. Add a star anise and a lemon slice picked with cloves. Serve.



Maple Spice Hot Chocolate

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

Pour MONIN flavour into a cup. Steam milk and frappe powder together. Pour hot chocolate mix into the cup. Garnish with whipped cream and cinnamon powder. Serve.



Cari-Blue

- 7,5 ml MONIN Maple Spice syrup
- 15 ml MONIN Blue Curacao syrup
- 60 ml Caribbean white rum
- 30 ml lemon juice
- 30 ml egg white

Pour all ingredients into a shaker without ice. Shake well to emulsify egg white. Add ice cubes and shake a second time to chill. Double strain into a chilled coupe. Garnish cocktail foam with blue spirulina powder with the help of a stencil. Serve.



Maple Spice Old Fashioned

- 10 ml MONIN Maple Spice syrup
- 60 ml Canadian whiskey
- 2 dashes orange bitter
- 1 dash soda water

Pour all ingredients into an ice filled old fashioned glass. Stir with a bar spoon to chill and dilute. Add more ice. Garnish with an orange zest and a cinnamon stick. Serve.



Autumn Smash

- 10 ml MONIN Maple Spice syrup
- 5 ml MONIN Roasted Hazelnut syrup
- 40 ml bourbon whiskey
- 20 ml cloudy apple juice
- 15 ml lime juice
- 5 mint leaves

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into an old fashioned glass filled with ice cubes. Serve.

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