

# Make it great with MONIN !



## Caramel

Caramel simply means caramelized sugar, traditionally obtained by melting sugar in a sauce pot of water. The rich flavour and colour of caramel derive from the process of heating and melting the sugar.

Caramel is appreciated as the main flavour and is also used in harmony with other flavours.

With versatile MONIN Caramel, endless applications are possible! Caramel flavour is used in specialty coffee beverages, cocktails, desserts, and culinary applications.

### COLOUR

Dark amber with copper yellow glints.

### TASTE

Powerful, deep smell and very specific burnt caramel flavour; sweet candies taste, aftertaste of caramelized sugar.

### APPLICATIONS

Coffees, milkshakes, dessert drinks.

### AVAILABLE FORMAT

5 cl, 25 cl, 70 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Gourmet Sauces. Tasteful and versatile, MONIN will allow you to create new applications for quality, flavour uniqueness, and newness in all applications.

[de.koffiethuiswinkel.nl](http://de.koffiethuiswinkel.nl)

**MONIN®**  
DEPUIS 1912



Alexandre LAPIERRE

MONIN  
Culinary Manager

*"MONIN caramel syrup fits perfectly with fruit flavours such as with MONIN Apple or Pear in coffee applications."*

*One of my favourite uses is to combine it with MONIN Lemon Pie syrup for a perfectly balanced milkshake."*



# MONIN recipe suggestions

## Cocktails

### Aruba

- 15 ml MONIN Caramel syrup
- 30 ml light rum
- 80 ml banana juice

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

### Dessert Martini

- 25 ml MONIN Caramel syrup
- 15 ml MONIN Vanilla liqueur
- 40 ml vodka
- 20 ml fresh cream

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

### Caragreen

- 15 ml MONIN Caramel syrup
- 15 ml MONIN Green Apple syrup
- 40 ml gin
- 20 ml apple juice

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

### Shot & Go

- 20 ml MONIN Caramel syrup
- 40 ml iced vodka

Pour all ingredients into a shooter glass.

### Tall Flavoured Brandy

- 30 ml MONIN Caramel syrup
- 40 ml brandy
- 180 ml soda water

Straight in a glass filled with ice cubes.

## Mocktails

### American Pie

- 5 ml MONIN Caramel syrup
- 20 ml MONIN Cinnamon syrup
- 120 ml apple juice
- soda water

Build straight in a glass filled with ice cubes. Top with soda water.

### Green Step

- 10 ml MONIN Caramel syrup
- 10 ml MONIN Green Banana syrup
- 120 ml orange juice

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

### Kindia

- 20 ml MONIN Caramel syrup
- 10 ml MONIN Chaï concentrate
- 1 shot espresso
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN flavours and milk together until mix foams. Pour mix over coffee and serve.

### Lemon Pie Milkshake

- 10 ml MONIN Caramel syrup
- 40 ml MONIN Lemon Pie syrup
- 10 ml lemon juice
- 60 ml milk

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

### Iced Latte

- 30 ml MONIN Caramel syrup
- 1 shot espresso
- 120 ml milk

Straight in a glass filled with ice cubes.



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