

Make it great with MONIN !



Toffee Nut

Caramel Salé

You certainly wonder what this new combination could be. You know and enjoy different nut flavours, you do love sweet, delicious toffee taste. What about toffee nut? It sounds good but... what is it?

MONIN Toffee Nut is another MONIN wonder, due to this innovative sensory experience with its buttery and rich taste of toffee and macadamia nut...

You will undoubtedly fall in love with this high-quality toffee flavour. You won't resist enjoying the world's finest nut aroma. Try MONIN Toffee Nut and satisfy your sweet cravings while adding an irresistible twist to white mochas, indulgent steamers and delectable desserts as well as hot drinks, granitas or gourmet dessert toppings.

COLOUR

Clear light gold yellow.

TASTE

Strong smell of caramel with notes of buttered, roasted nuts; bold macadamia nut flavour in a buttery and rich toffee base.

APPLICATIONS

Coffees, flavoured milks, dessert drinks.

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 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. 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
Culinary Manager

"I like to combine MONIN Toffee Nut syrup with MONIN White Chocolate sauce in a latte."

Just mix MONIN sauce and syrup in the bottom of a tumbler glass and cover up with steamed milk and coffee."

MONIN recipe suggestions

Cocktails

Simply Toffee

- 25 ml MONIN Toffee Nut syrup
- 40 ml vanilla vodka
- 15 ml fresh cream

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

Toffee Café

- 20 ml MONIN Toffee Nut syrup
- 30 ml cognac
- 1 shot espresso
- 80 ml milk

Pour an espresso into a large cup. Pour cognac and MONIN syrup over. Steam milk. Pour foamed milk over mix. Serve.

Toffee Mocha Martini

- 15 ml MONIN Toffee Nut syrup
- 15 ml MONIN Dark Chocolate sauce
- 40 ml vodka
- 60 ml half and half milk

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

Toffee Nut Mousse

- 15 ml MONIN Toffee Nut syrup
- 30 ml MONIN Coffee liqueur
- 20 ml MONIN Triple Sec liqueur
- 30 ml irish cream
- 60 ml milk

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Serve in a martini glass.

Toffee Nut Chi Chi

- 15 ml MONIN Toffee Nut syrup
- 7,5 ml MONIN Caramel sauce
- 40 ml vodka
- 60 ml half and half milk

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Serve in a martini glass.

Mocktails

Freeze Toffee

- 35 ml MONIN Toffee Nut syrup
- 1 cool espresso
- 100 ml milk
- whipped cream

Pour MONIN syrup and milk into a blender cup. Cover up with ice cubes. Blend until smooth. Pour mix into a tumbler glass. Add espresso gently. Top with whipped cream.

Iced Latté

- 20 ml MONIN Toffee Nut syrup
- 1 cool espresso
- 120 ml milk

Pour ice cubes in a tall glass. Add milk and syrup. Top up with coffee.

Nutty Lattéccino

- 30 ml MONIN Toffee Nut syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a tumbler glass. Add steamed milk. Top with espresso. Serve

Frozen Toffee

- 20 ml MONIN Toffee Nut syrup
- 15 ml MONIN Caramel sauce
- 60 ml milk
- 1 shot espresso
- whipped cream

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

Berry Toffee Latte

- 20 ml MONIN Toffee Nut syrup
- 10 ml MONIN Blueberry syrup
- 1 shot espresso
- milk

Combine MONIN syrups and coffee in a preheated mug. Fill up with steamed milk.



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