

Make it great with MONIN !



Cinnamon

Cannelle

This fragrant spice flavour evokes dreams of hot cinnamon rolls from the oven.

Derived from the bark of an evergreen tree native to Sri Lanka, cinnamon is one of the oldest spices known. Among ancient nations, it was so highly prized that it was regarded as a gift fit for monarchs and other great potentates.

Throughout history, cinnamon's popularity continued. The characteristic rich, warm and sweet fragrance of cinnamon made it one of the most evocative spices and a much used ingredient in many cuisines worldwide.

Cinnamon is used in cakes, cookies, and desserts. It goes well with apple flavour. Use also MONIN Cinnamon to bring fragrance to your hot beverages.

COLOUR

Bright amber.

TASTE

Cinnamon essential oil smell, spicy taste of cinnamon powder with pepper notes.

APPLICATIONS

Teas, coffees, cocktails, flavoured milks, smoothies.

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

"With its powdery taste, MONIN Cinnamon syrup enhances many applications.

I particularly like to mix it in blended smoothies with a fresh apple.

Try and be amazed!"

MONIN recipe suggestions

Cocktails

Hot Wine

- 25 ml MONIN Cinnamon syrup
- 100 ml red wine
- 20 ml vodka
- 2 cloves
- 1/2 of orange wheel

Steam wine, vodka and MONIN syrup together. Pour into a glass. Add an orange wheel stuck with cloves.

Fine Spice

- 20 ml MONIN Cinnamon syrup
- 5 ml MONIN Spicy syrup
- 30 ml brandy
- soda water

Straight in a glass filled with ice cubes. Top with soda water.

Cinnamon Kir

- 20 ml MONIN Cinnamon syrup
- 150 ml white wine

Straight in a glass. Stir.

Pomme Épicée

- 15 ml MONIN Cinnamon syrup
- 20 ml apple juice
- 35 ml vodka

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

Grape Gin Martini

- 15 ml MONIN Cinnamon syrup
- 40 ml gin
- 150 ml grape juice

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

Mocktails

Cinnamon & Chai Milk

- 25 ml MONIN Cinnamon syrup
- 10 ml MONIN Chai concentrate
- 240 ml milk

Straight in a glass filled with ice cubes.

James Joyce

- 20 ml MONIN Cinnamon syrup
- 10 ml MONIN Irish syrup
- 1 shot espresso
- 150 ml milk

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

Cinapple

- 5 ml MONIN Cinnamon syrup
- 25 ml MONIN Apple syrup
- 40 ml orange juice
- 60 ml milk

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

Cap Vanilla

- 15 ml MONIN Cinnamon syrup
- 15 ml MONIN Vanilla syrup
- 1 shot espresso
- 150 ml milk

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

American Pie

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

Straight in a glass filled with ice cubes. Top with soda water.



www.monin.com

MONIN ASIA
19A Jalan Nuri
438453 SINGAPORE
T : +65 64 47 06 09

MONIN Headquarters
Place des Marronniers
18000 Bourges FRANCE
T : +33 (0)2 48 50 64 36

MONIN M.E.I
P. O. Box 215364
Dubai - United Arab Emirates
T : +971 (0)4 374 7156

MONIN USA
2100 Range Road Clearwater
Florida 33765 USA
T : +1 727 461 3033