

# Le Sirop de MONIN®

## Chocolate



Originally from South America, the cocoa bean was first consumed as a bitter drink over 4,000 years ago by the pre-Colombian cultures during spiritual ceremonies. Rich, decadent and velvety, it is no wonder that chocolate is a treat adored by all. Fascinated by the rich history of chocolate, MONIN Chocolate syrup adds indulgence and decadence into beverage creations such as frappés and more.

### PRODUCT FEATURES

Multi-uses (cocktails, mocktails, iced teas, lemonades, milkshakes, hot beverages...)

Pure cane sugar: aroma enhancer and better shelf stability.

Conservation: ambient stable.

Best before: Glass bottle 36 months and 2 months after opening.

Plastic bottle 18 months and 2 months after opening.

| <u>FORMAT</u> | <u>CASES / PALLET</u> | <u>BOTTLE / CASES</u> |
|---------------|-----------------------|-----------------------|
| Glass 70 cl   | 108                   | 6                     |
| Glass 1 L     | 88                    | 6                     |
| 1 L PET       | 168                   | 4                     |

### INGREDIENTS

Sugar, water, flavouring, colour: E150a. Contains cocoa extract.

### TASTING NOTES

#### COLOUR

Clear brown with gold glints

#### NOSE

Rich nose of cocoa beans

#### LENGTH IN MOUTH

Well rounded chocolate finish

#### ATTACK

Rich cocoa flavour

- |   |  |
|---|--|
| <input checked="" type="checkbox"/> NATURAL COLOURING | <input checked="" type="checkbox"/> GMO FREE       |
| <input checked="" type="checkbox"/> PRESERVATIVE FREE | <input checked="" type="checkbox"/> ALLERGENS FREE |
| <input checked="" type="checkbox"/> VEGAN             | <input checked="" type="checkbox"/> LACTOSE FREE   |
|   | <input checked="" type="checkbox"/> GLUTEN FREE    |

Please countercheck with local regulation before publicising any of the claims.

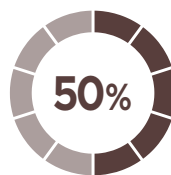
## FLAVOUR PROFILE



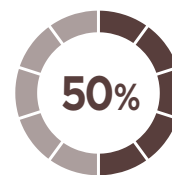
*Le Sirop de*  
**MONIN®**  
*Chocolate*  
*Choclat*



Caramel  
• Chocolate • Vanilla



Buttery  
• Creamy



Biscuit  
• Gourmand

## APPLICATIONS

### COCKTAILS



#### MON CHERI

- 20ml MONIN Chocolate syrup
- 5ml MONIN Blackcurrant syrup
- 40ml vodka
- 20ml fresh cream

Add all ingredients into a shaker. Add ice and shake well to combine. Fine strain into a pre-chilled cocktail glass. Serve.



#### VODKA FEVER

- 15ml MONIN Chocolate syrup
- 10ml MONIN Green Mint syrup
- 35ml vodka

Add all ingredients into a shaker. Add ice and shake well to combine. Fine strain into a pre-chilled cocktail glass. Garnish to serve.



#### CHOCO & CO

- 20ml MONIN Chocolate syrup
- 10 ml MONIN Vanilla syrup
- 40ml light rum

Add all ingredients into a shaker. Add ice and shake well to combine. Strain into a glass filled with ice. Serve.



#### BANANA CREAM MARTINI

- 20ml MONIN Chocolate syrup
- 20ml banana Liqueur
- 30ml vodka
- 20ml fresh cream

Add all ingredients into a blender. Add ice and blend till smooth. Pour mix into a cocktail glass. Garnish to serve.

### SMOOTHIE



#### BANANA MINT CHOCOLATE

- 15ml MONIN Chocolate syrup
- 5ml MONIN Mojito Mint syrup
- 60ml banana juice
- 10ml cream

Add all ingredients into a blender. Add ice and blend till smooth. Pour mix into a glass. Garnish to serve.



#### CHOCOLATE MILKSHAKE

- 40ml MONIN Chocolate syrup
- 60ml milk
- 1 scoop vanilla ice cream

Add all ingredients into a blender. Add ice and blend till smooth. Pour mix into a glass. Garnish to serve.

### COFFEE



#### MOCHA-BERRY

- 20ml MONIN Chocolate syrup
- 10ml MONIN Blackberry syrup
- 1 shot espresso
- 150ml milk

Add MONIN flavourings into a latte glass and set aside. Froth milk and pour into the glass. Gently float espresso on top. Garnish to serve.



#### CHOCO-COCO

- 20ml MONIN Chocolate syrup
- 5ml MONIN Coconut syrup
- 150ml milk

Add all ingredients into a shaker. Add ice and shake well to combine. Strain into a glass filled with ice. Serve.

### MOCKTAIL

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