

Ultimate
CREATIVITY

Autumn Programme



**As the sun starts to fade,
Autumn is just around
the corner!**

Synonymous with fruits being harvested, the first traditional family get-togethers, at Thanksgiving and Halloween, it is also Nature's final flourish with bursts of colours all over.

As Winter creeps ever closer, offer your customers a boost with Autumn-themed recipes:

**discover our comforting
Autumn programme...**



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— ULTIMATE TASTE —
ULTIMATE CREATIVITY



COCKTAILS

Gin and It!

- 20 ml MONIN Honey syrup
- 45 ml gin
- 20 ml freshly squeezed lime juice
- 15 red grapes

Muddle in your shaker tin the grapes with MONIN flavourings. Add the remaining ingredients. Shake with ice cubes. Fine strain into a wine glass, filled with crushed ice. Garnish with fine slices of grapes.

SUGGESTION

You can also use MONIN Pure Cane Sugar or Gum syrup instead of MONIN Honey syrup.



Warm it up!

- 20 ml MONIN Cinnamon syrup
- 80 ml white wine
- 60 ml apple juice
- 2 cinnamon sticks
- 2 apple slices

Combine all ingredients in a mug, warm it up until hot. Garnish with an edible flower. Serve.



Warm-Tini

- 40 ml MONIN Blood Orange syrup
- 15 ml MONIN Chai Tea concentrate
- 40 ml tequila
- 60 ml hot water

Combine all ingredients in a cup. Stir and serve.



Halloween Martini

- 20 ml MONIN Pure Cane Sugar syrup
- 40 ml rum
- 60 ml pumpkin purée*
- 30 ml orange juice
- 20 ml honey

Combine all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a martini glass and serve.

*To make pumpkin purée: combine 3 pieces roasted pumpkin and 20 ml MONIN Pure Cane Sugar syrup in a blender. Blend until smooth.



MOCKTAILS

Orchard Mocktail

- 15 ml MONIN Pear syrup
- 10 ml MONIN Caramel syrup
- 90 ml green apple juice
- ½ freshly squeezed lime

Combine all ingredients in a shaker filled with ice cubes. Shake vigorously, strain into a tall glass filled with ice cubes. Garnish either with an apple fan or a pear fan.

SUGGESTION

You can also use MONIN Maple Spice or Toffee Nut syrup instead of MONIN Caramel syrup.



Hot Spicy Feelings

- 20 ml MONIN Spicy Mango syrup
- 100 ml passion fruit juice
- 20 ml cranberry juice
- 1 lemon grass stick
- ½ freshly squeezed lime juice

Muddle in your shaker tin the lemon grass cut in slices with MONIN flavourings. Add the remaining ingredients. Shake with ice cubes. Fine strain into a glass filled with ice cubes. Garnish with red chilli peppers.



Magic Apple!

- 20 ml MONIN Maple Spice syrup
- 120 ml white cranberry juice
- 60 ml apple compote
- ½ freshly squeezed lime
- 1 cinnamon stick
- Nutmeg

In a shaker tin, muddle the apple compote with MONIN Maple Spice syrup.

Add white cranberry juice, lime juice, 1 cinnamon stick and nutmeg.

Shake with ice cubes and serve into a tall glass filled with ice cubes. Garnish with an apple fan.



Berries and Mint

- 10 ml MONIN Pomegranate syrup
- 80 ml white grape juice
- 10 fresh mint leaves
- The juice of ½ lime
- Ginger ale

Muddle MONIN flavourings with the mint leaves in a shaker tin. Add the remaining ingredients, except ginger ale. Shake vigorously with ice cubes. Strain into a tall glass filled with ice cubes. Top with ginger ale and garnish with orange slices and mint leaves.



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