

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...**



Find more  
recipes  
on MONIN  
Smartphone  
apps or on  
[www.monin.com](http://www.monin.com)



**MONIN**  
COCKTAIL  
APPS!  
on your smartphone

**MONIN**<sup>®</sup>

— 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.



For hundreds of great recipe ideas, visit us on our website: [www.monin.com](http://www.monin.com)



**MONIN**<sup>®</sup>  
— ULTIMATE TASTE —  
— ULTIMATE CREATIVITY —