

# Make it great with MONIN !



## Hazelnut

### Noisette

Although hazelnuts have been enjoyed since ancient times, the rich aroma and taste of hazelnut are extremely popular nowadays thanks in part to the specialty coffee industry.

Hazelnuts can traditionally be harvested in two ways – either waiting for nuts to drop on their own, or by shaking the hazelnut tree. Yet with MONIN Hazelnut, you will not need to shake the bottle to get the freshest hazelnut taste and enhance your beverages!

**COLOUR**  
Gold.

**TASTE**  
Fresh hazelnut taste with a subtle touch of almond and vanilla.

**APPLICATIONS**  
Coffees, milkshakes, dessert drinks, cocoas, steamed milks.

**AVAILABLE FORMAT**  
5 cl, 25 cl, 70 cl & 1 L.



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

*“MONIN Hazelnut syrup is ideal with dairy ingredients, as it reveals all its aroma.*

*I like to add MONIN Hazelnut syrup in an espresso topped with a hint of whipped cream.”*

# MONIN recipe suggestions

## Cocktails

### Dessert Coffee

- 25 ml MONIN Hazelnut syrup
- 15 ml MONIN Coffee liqueur
- 30 ml vodka
- 20 ml fresh cream

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

### Hazel Rock's

- 20 ml MONIN Hazelnut syrup
- 10 ml MONIN White Cocoa liqueur
- 45 ml vanilla vodka

Straight in a glass filled with ice cubes.

### Saudade

- 25 ml MONIN Hazelnut syrup
- 35 ml cachaça
- lemonade
- 2 pieces of lime

Muddle lime and MONIN Hazelnut syrup. Add crushed ice and cachaça. Stir and top with lemonade.

### Caribbean Coffee

- 25 ml MONIN Hazelnut syrup
- 30 ml dark rum
- 1 shot espresso
- whipped cream

Pour an espresso into a mazagran glass. Steam rum and MONIN syrup together. Pour mix over coffee. Top with whipped cream.

### French Connexion

- 15 ml MONIN Hazelnut syrup
- 45 ml VSOP cognac

Build in an old fashioned glass filled with ice cubes.

## Mocktails

### Chilled Haz-Berry

- 15 ml MONIN Hazelnut syrup
- 15 ml MONIN Raspberry syrup
- 10 ml MONIN Vanilla syrup
- 1 shot espresso
- 120 ml milk

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

### Hazelnut Cappuccino

- 30 ml MONIN Hazelnut 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.

### Frappé Noisette

- 25 ml MONIN Hazelnut syrup
- 1 shot espresso

Pour all ingredients in a mix tin, fill with ice cubes. Spindle mix for 10 seconds. Pour ingredients in cocktail glass, filled with ice cubes.

### Gourmet Hazelnut

- 20 ml MONIN Hazelnut syrup
- 10 ml MONIN Coffee syrup
- 60 ml milk
- 60 ml banana juice

Pour all ingredients in a mix tin, fill with ice cubes. Spindle mix for 10 seconds. Pour ingredients in cocktail glass filled with ice cubes.

### Triple Hazelnut Cappuccino

- 15 ml MONIN Hazelnut syrup
- 15 ml MONIN Triple Sec Curaçao 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.



[www.monin.com](http://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