

Make it great with MONIN !



Vanilla

Vanille

To create the finest vanilla syrup in the world, you must first start with the finest vanilla extract in the world. For more than 90 years, MONIN has been using premium vanilla extract from Madagascar.

This pure extract is what gives MONIN Vanilla the superior taste that makes the difference in your recipes.

Discover how popular MONIN Vanilla can enhance virtually any beverage!

COLOUR

Slightly amber.

TASTE

Vanilla pod flavour sublimate in combination with exotic flavours. Powder taste and slight brandy smell.

APPLICATIONS

Will bring roundness to your coffees, dessert drinks, milkshakes, alcoholic or non alcoholic cocktails.

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 Vanilla syrup is a great complement of nut flavours in latte applications. It also fits perfectly in a tea preparation in addition to berry flavours.

I like it very much in after dinner drinks built straight in a glass filled with ice cubes with dark rum or brandy.”

MONIN recipe suggestions

Cocktails

Nice Muddle

- 15 ml MONIN Vanilla syrup
- 15 ml MONIN Anise syrup
- 40 ml gin
- soda water
- 1 piece of lemon

Muddle fruit with syrups. Fill with ice cubes. Add gin and top with soda water. Stir.

Creamy Banana Martini

- 10 ml MONIN Vanilla syrup
- 20 ml MONIN Green Banana syrup
- 40 ml light rum
- dash banana juice

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

Passionilla

- 15 ml MONIN Vanilla syrup
- 15 ml MONIN Passion Fruit syrup
- 35 ml vodka
- 50 ml cranberry juice

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

Vanilla Beer

- 25 ml MONIN Vanilla syrup
- 250 ml pale ale beer

Straight in a glass. Stir.

Vanilla Whiskey

- 25 ml MONIN Vanilla syrup
- 40 ml Tennessee Whiskey
- 60 ml soda water

Straight in a glass filled with ice cubes.

Mocktails

Fresh & Cool

- 20 ml MONIN Vanilla syrup
- 20 ml MONIN Mojito Mint syrup
- 1 shot espresso
- 30 ml milk

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Tony's Drink

- 10 ml MONIN Vanilla syrup
- 10 ml MONIN Passion Fruit syrup
- 10 ml lemon juice
- orange soda

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

Café Milano

- 20 ml MONIN Vanilla syrup
- 10 ml MONIN Hazelnut syrup
- 1 shot espresso
- 150 ml milk

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

Vanilla Cola

- 20 ml MONIN Vanilla syrup
- cola

Straight in a glass filled with ice cubes. Top with cola.

Vanilla Cino

- 30 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.



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