

Make it great with MONIN !



White Chocolate

Chocolat Blanc

Unlike “chocolate” (i.e. milk chocolate or dark chocolate), the rich, buttery flavour of white chocolate is not derived from the cocoa bean itself, but from cocoa butter. The sweet, subtle flavour of white chocolate perfectly complements and enhances other flavours.

Ideal for making mochas or enhancing hot, chilled or frozen lattes, cappuccinos, espressos, flavoured milkshakes, chocolates... MONIN White Chocolate will please all.

COLOUR

Very clear gold colour.

TASTE

Buttered smell with notes of vanilla, creamy cocoa taste.

APPLICATIONS

Coffees, cocktails, dessert drinks, milkshakes.

AVAILABLE FORMAT

5 cl, 25 cl & 70 cl.



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

“With MONIN White Chocolate let your imagination run free, from coffee beverages to dessert drinks.

I particularly like to mix it with MONIN Hazelnut syrup in a latteccino.”

MONIN recipe suggestions

Cocktails

After Meal

- 15 ml MONIN White Chocolate syrup
- 10 ml MONIN Pear syrup
- 40 ml brandy
- 20 ml coffee

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

Choco Pear Martini

- 25 ml MONIN White Chocolate syrup
- 10 ml MONIN Lime Juice cordial
- 20 ml vodka
- 20 ml pear brandy

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

Berry Dessert

- 10 ml MONIN White Chocolate syrup
- 15 ml MONIN Strawberry syrup
- 40 ml vodka
- 15 ml fresh cream

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

Chocolate Coffee

- 25 ml MONIN White Chocolate syrup
- 40 ml bourbon
- 1 double espresso
- whipped cream

Steam MONIN syrup and bourbon together in a thick wine glass. Add coffee and stir. Top with whipped cream.

Spring Blossom

- 10 ml MONIN White Chocolate syrup
- 5 ml MONIN Vanilla syrup
- 35 ml gin
- 40 ml cranberry juice

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



Mocktails

Golden Coffee

- 15 ml MONIN White Chocolate syrup
- 15 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. Pour foamed mix over coffee. Serve.

Blueberry Mocha

- 15 ml MONIN White Chocolate syrup
- 15 ml MONIN Blueberry syrup
- 1 shot espresso
- 150 ml milk

Pour MONIN syrups and espresso into a large cup, reserve. Steam milk. Pour foamed milk over the mix. Serve.

Banana Smooth

- 15 ml MONIN White Chocolate syrup
- 70 ml milk
- 1/2 banana

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

Orange Blossom Coffee

- 15 ml MONIN White Chocolate syrup
- 20 ml MONIN Triple Sec Curaçao syrup
- 2 shots espresso
- 150 ml milk

Pour MONIN syrups into a tumbler glass, reserve. Steam milk. Pour foamed milk over syrup. Pour coffee gently over mix to create layers. Serve.

Iced Latté

- 15 ml MONIN White Chocolate syrup
- 10 ml MONIN Pistachio syrup
- 150 ml milk
- 1 cool espresso

Pour milk in a tumbler glass filled with ice cubes. Add MONIN syrup. Pour coffee gently over the mix to create layers. Serve with a straw.



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