

Make it **great** with **MONIN** !



Almond

Orgeat

The almond is the fruit of the almond tree famous for bearing fragrant pink and white flowers.

The flavour of sweet almonds is delicate and just slightly sweet. They are commonly used in confectionery baking and in marzipan, a traditional European and Mediterranean candy.

COLOUR

Cloudy white.

TASTE

Pure distinct bitter almond pit smell and taste.

APPLICATIONS

Coffees, cocktails, sodas with MONIN Glasco Lemon syrup.

AVAILABLE FORMAT

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

“There are many ways to work with MONIN Almond syrup.”

The most famous recipe is Mai Tai but try to combine MONIN Almond with MONIN Glasco Lemon syrup in a soda, and you will be surprised by the result!!!“

MONIN recipe suggestions

Cocktails

Roma

- 10 ml MONIN Almond syrup
- 40 ml italian brandy
- 5 ml lemon juice

Straight in a glass filled with ice cubes. Stir.

Nutty Smooth

- 25 ml MONIN Almond syrup
- 35 ml rum
- 70 pineapple juice
- 20 ml fresh cream

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

Almond Fizz

- 15 ml MONIN Almond syrup
- 5 ml MONIN Lime Juice cordial
- 35 ml gin
- soda water

Pour first 3 ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a tall glass filled with ice cubes. Top with soda water.

My Tai

- 20 ml MONIN Almond syrup
- dash MONIN Grenadine syrup
- 30 ml white rum
- 80 ml pineapple juice
- 15 ml lemon juice
- dash dark rum

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

Mauresque

- 10 ml MONIN Almond syrup
- 40 ml anise liqueur
- mineral water

Build straight in a tall glass filled with ice cubes. Top with mineral water.

Mocktails

Almond Cappuccino

- 25 ml MONIN Almond syrup
- 150 ml milk
- 1 shot espresso

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

Almond Soda

- 15 ml MONIN Almond syrup
- 25 ml MONIN Glasco Lemon syrup
- soda water

Straight in a glass. Top with soda water. Stir.

Belgium Choco

- 20 ml MONIN Almond syrup
- 180 ml hot chocolate
- 60 ml milk

Steam ingredients together until mix foams. Pour in a large glass and serve.

Italian Latteccino

- 15 ml MONIN Almond syrup
- 10 ml MONIN Cherry 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.

Almond Tea

- 25 ml MONIN Almond syrup
- 240 ml iced tea

Straight in a glass filled with ice cubes. Stir.



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