



## Warm Weather Recipes from monin.com

### Cinnamon Cappuccino



#### Ingredients

- 2 shots espresso
- 2 oz. milk
- 1/2 oz. Monin Cinnamon Syrup  
30594
- 2 oz. milk

#### Instructions

Pour espresso, Monin Cinnamon and steamed milk into a preheated cup. Top with a thick crown of foamed milk. Dust lightly with cinnamon.

Glass 10 oz. Mug

### Sticky Toffee Latte



#### Ingredients

- 3/4 oz. Monin Butterscotch Syrup 30512
- 1/2 oz. Monin Caramel Syrup  
30572
- 1 shot espresso
- Fill with steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently. Garnish

Glass 12 oz. Mug

### Hot Cinnamon Roll Latte



#### Ingredients

- 1/2 oz. Monin Caramel Syrup  
30542
- 1 oz. Cinnamon Syrup 30594
- 1 shot espresso
- 6 oz. half & half

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 14 oz. Mug

### Pumpkin Pie Latte



#### Ingredients

- 3/4 oz. Monin Pumpkin Spice  
30598
- 1 oz. Monin Caramel Sauce  
30572
- 2 shots espresso

#### Instructions

1. Combine Monin Caramel Sauce, Pumpkin Spice Syrup and espresso in cup.
2. Stir while filling with steamed milk.
3. Garnish with whipped cream and caramel sauce.

Glass 16 oz. Mug

### Hazelnut White Mocha



#### Ingredients

- 1 oz. Monin White Chocolate Sauce **30520**
- 1/2 oz. Monin Hazelnut Syrup **30544**
- 2 shots espresso
- steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently
5. Garnish.

Glass 12 oz. Mug

### Blueberry White Mocha



#### Ingredients

- 3/4 oz. Monin Blueberry Syrup **30526**
- 1 oz. Monin White Chocolate Syrup **30564**
- 2 shot espresso
- 10 oz. milk

#### Instructions

1. Fill serving glass with ice.
2. Add remaining ingredients in the order listed.
3. Stir well or transfer from serving glass to other glass and back to mix.
4. Garnish.

Glass 16 oz. Mug

### Chocolate Covered Strawberry Cocoa



#### Ingredients

- 3/4 oz. Monin Strawberry Syrup **30554**
- 1 1/2 oz. Dark Chocolate Sauce **30570**
- 8 oz. 2% milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 16 oz. Mug

### Dark Chocolate Cocoa



#### Ingredients

- 1 oz. Monin Dark Chocolate Sauce **30570**
- 8 oz. milk

#### Instructions

1. Combine steamed milk and Monin Dark Chocolate Sauce in warm mug and stir well.
2. Top with whipped cream.

Glass 12 oz. Mug



Foodservice Solutions with a Local Flavor

### French Raspberry Latte



#### Ingredients

- 3/4 oz. Monin Raspberry Syrup **30550**
- 1 shot espresso
- steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 12 oz. Mug

### Grandma's Pumpkin Spice Latte



#### Ingredients

- 1/2 oz. Monin Pumpkin Spice Syrup **30598**
- 1/2 oz. Monin Caramel Sauce **30572**
- 2 shots espresso
- fill steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 12 oz. Mug

### Iced Irish Cream Cappuccino



#### Ingredients

- Ice
- 5 oz. milk
- 1 oz. Monin Irish Cream Syrup **30592**
- 2 shots espresso

#### Instructions

1. Fill serving glass with ice.
2. Add remaining ingredients and stir gently.
3. Garnish with whipped cream and graham cracker crumbs if desired.

Glass 12 oz. Mug

### Honey Cinnamon Latte



#### Ingredients

- 1/2 oz. Monin Cinnamon Syrup **30594**
- 1/2 oz. Honey Sweetener
- 7 oz. steamed milk
- 2 shots espresso

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 16 oz. Mug



Foodservice Solutions with a Local Flavor

### Irish Cocoa



#### Ingredients

- 3/4 oz. Monin Irish Cream Syrup  
30592
- 8 oz. hot cocoa
- Fresh whipped cream

#### Instructions

1. Combine Monin Irish Cream and hot cocoa in mug and stir gently.
2. Top with fresh whipped cream.
3. Garnish with chocolate shavings if desired.

Glass 9 oz. Mug

### Italian Caramel Latte



#### Ingredients

- 1 oz. vanilla liqueur
- 1/2 oz. Monin Caramel Syrup  
30542
- 1 shot espresso
- 6 oz. milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 10 oz. Mug

### Pumpkin Spice Cocoa



#### Ingredients

- 8 oz. Hot Cocoa
- 3/4 oz. Monin Pumpkin Spice  
30598

#### Instructions

- Combine ingredients in preheated serving cup.  
Stir and garnish.

Glass 12 oz. Mug

### Maple Spice Latte



#### Ingredients

- 2 shots espresso
- 3/4 oz. Monin Maple Spice  
30578
- 1/2 oz. Monin Vanilla Syrup  
30540
- 8 oz. milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 16 oz. Mug

*Warm Weather Recipes from monin.com*

**Autumn Harvest Latte**



**Ingredients**

- 1/2 oz. Monin Hazelnut Syrup  
30544
- 1/2 oz. Monin Caramel Syrup  
30542
- 1 1/2 oz. espresso
- 7 oz. milk

**Instructions**

1. Combine ingredients, except milk, in serving cup.
  2. Stir and set aside.
  3. Steam milk in pitcher.
  4. Pour steamed milk into serving cup, stirring gently.
  5. Garnish.
- Glass 12 oz. Mug

**Candy Cane Cocoa**



**Ingredients**

- 1/2 oz. Monin Peppermint Syrup  
30524
- 1 oz. White Chocolate Syrup 30564
- Fill with steamed milk

**Instructions**

1. Combine ingredients, except milk, in serving cup.
  2. Stir and set aside.
  3. Steam milk in pitcher.
  4. Pour steamed milk into serving cup, stirring gently.
  5. Garnish.
- Glass 10 oz. Mug

**White Chocolate Raspberry Cappuccino**



**Ingredients**

- 3/4 oz. Monin White Chocolate Syrup 30564
- 1/2 oz. Raspberry Syrup 30550
- 3 shots espresso
- 6 oz. milk

**Instructions**

1. Combine ingredients, except milk, in serving cup.
  2. Stir and set aside.
  3. Steam milk in pitcher.
  4. Pour steamed milk into serving cup, stirring gently.
  5. Garnish.
- Glass 12 oz. Mug

**Honey Maple Latte**



**Ingredients**

- 3/4 oz. Monin Maple Spice 30578
- 1/2 oz. Honey Sweetener
- 7 oz. steamed milk
- 2 shots espresso

**Instructions**

1. Combine ingredients, except milk, in serving cup.
  2. Stir and set aside.
  3. Steam milk in pitcher.
  4. Pour steamed milk into serving cup, stirring gently.
  5. Garnish.
- Glass 16 oz. Mug

*Warm Weather Recipes from monin.com*

**Hot Vanilla Berry Cafe**



**Ingredients**

- 1 oz. Monin Vanilla Syrup  
30540
- 1 oz. Monin Raspberry Syrup  
30550
- 2 oz. half & half
- 7 oz. fresh brewed coffee

**Instructions**

1. Combine ingredients in serving cup.
2. Stir and garnish

Serving size: 12 oz.

**Caramel Snuggle Upper**



**Ingredients**

- 3/4 oz. Monin Caramel Syrup  
30542
- 8 oz. Hot Cocoa

**Instructions**

1. Combine ingredients in serving cup.
2. Stir and garnish.

Serving size: 12 oz. mug

**Irish Brownie Mocha**



**Ingredients**

- 1/2 oz. Monin Dark Chocolate  
Sauce 30570
- 3/4 oz. Irish Cream Syrup 30592
- 2 shots espresso
- 6 oz. milk

**Instructions**

1. Combine Monin Sauce, Monin Syrup and espresso in cup.
2. Stir while filling with steamed milk.
3. Garnish.

Glass 12 oz. Mug

**Coconut Caramel Iced Coffee**



**Ingredients**

- 1/2 oz. Monin Caramel Syrup  
30542
- 1/2 oz. Coconut Syrup 30548
- 4 oz. double strength brewed  
coffee, chilled
- 3 oz. 2% milk

**Instructions**

1. Combine ingredients in shaker in the order listed.
2. Cap and shake vigorously.
3. Pour into serving glass.
4. Garnish.

Glass 16 oz. Tall/Pint

## Warm Weather Recipes from monin.com

### Iced Pumpkin White Mocha



#### Ingredients

- 1/2 oz. Monin Pumpkin Spice Syrup **30598**
- 1/2 oz. Monin White Chocolate Syrup **30564**
- 2 shots espresso
- 5 oz. half & half
- ice

#### Instructions

1. Combine ingredients, in shaker in the order listed.
2. Cap and shake vigorously.
3. Pouring into serving glass.
4. Garnish.

Glass 16 oz. Tall/Pint

### Iced Pumpkin Latte



#### Ingredients

- ice
- 1/2 oz. Monin Pumpkin Spice **30598**
- 1 shot espresso
- 3 oz. milk

#### Instructions

1. Combine ingredients in shaker in the order
2. Cap and shake vigorously.
3. Steam milk in pitcher.
4. Pour into serving glass.
5. Garnish.

Glass 12 oz. Tall/Pint

### Batched Monster Mash Punch



#### Ingredients

- 3/4 oz. Monin Pumpkin Spice Syrup **30598**
- 12 1/2 oz. fresh lime juice
- 18 3/4 oz. fresh orange juice
- 75 oz. ginger ale

#### Instructions

1. Combine ingredients, except ginger ale, in batch container, refrigerate until use.
2. At serving time, pour in ginger ale and stir.
3. Transfer to large punch bowl or dispenser.
4. Garnish.

### Peppermint Cocoa



#### Ingredients

- 1 1/2 oz. Monin Dark Chocolate Sauce **30570**
- 3/4 oz. Monin Peppermint Syrup **30524**
- Fill with steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 12 oz. Mug

## Warm Weather Recipes from monin.com

### Peppermint Creme Latte



#### Ingredients

- 1/2 oz. Monin Vanilla Syrup  
30540
- 1/2 oz. Monin Peppermint Syrup  
30524
- 2 shots espresso
- Fill with steamed milk  
ice

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently. Garnish.

Glass 16 oz. Mug

### Peppermint Mocha



#### Ingredients

- 1 oz. Monin Dark Chocolate Sauce  
30570
- 1/2 oz. Monin Peppermint Syrup  
30524
- 2 shots espresso
- Fill with steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour into steamed milk into serving cup, stirring gently.
5. Garnish.

Glass 16 oz. Mug

### Valentine White Mocha



#### Ingredients

- 1/2 oz. Monin White Chocolate Syrup  
30564
- 1/2 oz. Monin Strawberry Syrup  
30554
- 1 shot espresso
- Fill with steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass: 16 oz.

### White Mocha



#### Ingredients

- 1 1/2 oz. Monin White Chocolate Syrup  
30564
- 1 shot espresso
- 8 oz. Steamed milk

#### Instructions

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

Glass: 16 oz.