

**NEW**

# Toasted Marshmallow *syrup*



Give it some s'mores with Toasted Marshmallow syrup; MONIN's newest addition to their range of syrups.

Perfect for recreating the nostalgic taste of s'mores, it's delicious in a hot or iced chocolate, latte, mocha or frappé.

**NATURAL FLAVOURINGS**

**NATURAL COLOURINGS**

**LONG SHELF LIFE**

**ALLERGEN-FREE**

**VEGAN-FRIENDLY**

**VERSATILE USAGE**

**MONIN®**

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# Toasted Marshmallow

## Recipes

### Hot Chocolate

20 ml MONIN Toasted Marshmallow syrup  
30 g hot chocolate powder  
260 ml steamed milk of choice

Add the syrup and hot chocolate powder to a mug and stir to combine. Pour in the hot milk and garnish with whipped cream and a toasted marshmallow.

### Frappé

30 ml MONIN Toasted Marshmallow syrup  
1 scoop MONIN Vanilla frappé powder  
120 ml milk of choice  
scoop of ice

Combine all ingredients in a blender until smooth, pour into a glass. Garnish with whipped cream and marshmallows.



### Alexander

15 ml MONIN Toasted Marshmallow syrup  
15 ml MONIN White Cacao liqueur  
50 ml brandy  
15 ml single cream  
1 egg white  
2 dashes of cacao bitters

Combine all ingredients in a shaker with ice and shake hard, transfer back into the shaker without ice and dry shake. Fine strain into a chilled coupette. Garnish with a skewered toasted marshmallow.

### Product Information

High concentration: dilute 1:8  
Authentic taste, natural flavourings & colourings  
Pure French beet sugar  
Shelf life:

After opening: 3 months, ambient

Un-opened: 24 months from production

Versatile usage: lattes, hot chocolates, frappés,  
cocktails & mocktails

### Ingredients

Sugar, water, natural flavouring, acid: citric acid,  
colour: plain caramel.

### Format

70cl glass

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