

*Flavored
steamers*



Recommended Set up



Above are the tools which will allow you an effective delivery

- MONIN Bottle racks: Heavy duty, next to the coffee machine
- MONIN pumps: For recipe consistency and better cost control

Standard cups size



9 Oz

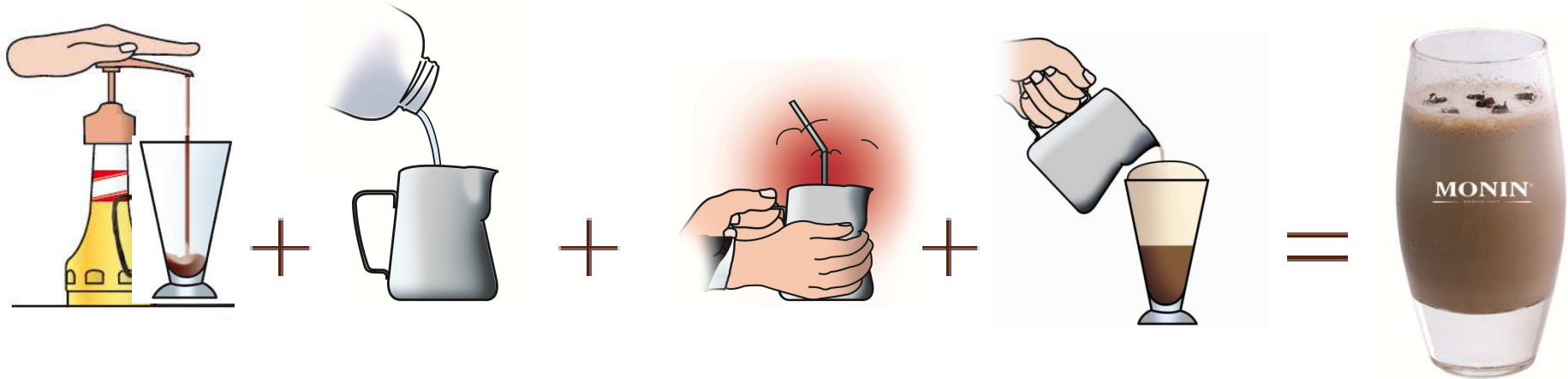


12 Oz (Today serving size)



16 Oz

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Recipe:

2 Pumps (20 ml) MONIN syrup

Or

2 Pumps (30 ml) MONIN sauces or Fruit mix

250 ml milk

Pour MONIN Flavoring into a glass or paper cup

Steam milk until frothy.

Pour milk over MONIN flavoring

Serve.

MONIN notes:

MONIN Flavors can also be steamed together with the milk



Flavor suggestion:

MONIN Syrup: Caramel, vanilla, hazelnut, gingerbread, hazelnut, amaretto, crème brûlée, chocolate cookie, chocolate, chocolate mint, cinnamon, coffee, banana, Irish, maple spice, pear, pistachio, roasted hazelnut, toffee nut, white chocolate, French vanilla...

MONIN Fruit mix: Banana, Coconut

MONIN Sauces: Caramel, White or Dark Chocolate

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MONIN advises:

- Not all MONIN flavors can be suitable for such hot application, as some of the MONIN too acidic flavors might curdle the milk,
i.e. Cherry, Citrus, Passion Fruit, some of the berries...
- Nuts & spice flavors will be more appropriate for it.
- For a more delightful recipe, whipped cream can be added on top of the drink.
- While mixing cold milk and MONIN flavorings in a spindle mixer with ice cubes, you obtain a delicious foamy SHAKE.