



Praline

Create indulgent confectionery and dessert-themed drinks with the comforting, sweet nuttiness of MONIN Praline syrup.

A French confection made of almonds and caramelized sugar, praline takes its name from the French 17th century sugar industrialist Marshal du Plessis-Pralin, whose cook was inspired at the Chateau of Vaux-le-Vicomte.

Early pralines were whole almonds individually coated in caramelized sugar.

Today in Europe, praline is used to describe chocolates with a filling based on the ground powder of sugar-coated nuts.

In America, the original praline recipe has been adapted by substituting almonds for pecans and adding cream to create a thicker, creamier texture.

Let your imagination run wild and create luxurious dessert coffees or tempting martinis.



COLOUR : Shiny amber colour.

TASTING NOTES : Strong pecan nut and praline nose. Rich and buttery praline taste, with notes of caramel. Long lasting taste.

APPLICATIONS : Coffees, cocktails, milkshakes, chocolates, dessert drinks, culinary applications and toppings.

AVAILABLE FORMAT : 70 cl & 1 L.

With 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN[®]
 — ULTIMATE TASTE —
 ULTIMATE CREATIVITY



Stéphane MOESLE

MONIN

Beverage Innovation Director

With its amazing flavour combining pecan, almond nuts and caramel, its creamy and buttery mouth feel, MONIN Praline syrup is perfect for hot or cold applications, such as lattes, chocolates, mochas, cappuccinos, and even culinary recipes like flavoured whipped cream or cakes. I really like to mix MONIN Praline syrup in a milkshake with milk, vanilla ice cream and Le Fruit de MONIN Banana. MONIN Praline syrup will also mix well in cocktails like squirrels, after dinners or in mocktails (mixed with juices like pear, apple, raspberry...).



MONIN recipe suggestions

Cocktails

Marga Praline

- 15 ml MONIN Praline syrup
- 40 ml tequila
- 70 ml banana juice
- 10 ml lime juice

Combine all ingredients in a tumbler with ice cubes. Stir well and serve.

Pina Praline Colada

- 15 ml MONIN Praline syrup
- 10 ml MONIN Coconut syrup
- 30 ml rum
- 30 ml milk

Shake all ingredients with ice cubes, strain into a hurricane glass.

Marti Praline

- 15 ml MONIN Praline syrup
- 40 ml vodka
- 100 ml pear juice
- 50 ml apple juice

Build in a tumbler on ice cubes. Stir and serve.

Silver Fizz Praline

- 20 ml MONIN Praline syrup
- 15 Le Fruit de MONIN Passion fruit
- 40 ml gin
- 30 ml lemon juice
- 20 ml egg white
- Soda water

Shake all ingredients, except soda water, with ice cubes, strain into a tumbler filled with ice cubes. Top with soda water.

Praline Old Fashioned

- 15 ml MONIN Praline syrup
- 40 ml Bourbon
- 70 ml freshly squeezed orange juice
- 4 fresh strawberries

Muddle MONIN syrup with strawberries. Add orange juice and crushed ice. Top with Bourbon.

Mocktails

Praline Frappé

- 30 ml MONIN Praline syrup
- 200 ml milk
- 2 espressos

Shake all ingredients with ice cubes, strain into a tumbler filled with ice cubes.

Praline Latte

- 25 ml MONIN Praline syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a latte glass. Steam milk and pour into the glass. Add the espresso gently to create a layer.

Chocopralin

- 20 ml MONIN Praline syrup
- 180 ml hot chocolate

Combine ingredients in a cup, stir well. Garnish with whipped cream and serve.

Praline Yogurt

- 20 ml MONIN Praline syrup
- 30 ml MONIN Hazelnut syrup
- 1 yogurt

Pour all ingredients into a blender cup. Add ice cubes and blend until smooth. Pour into a smoothie glass and serve.

Smooth Party

- 20 ml MONIN Praline syrup
- 30 ml Le Fruit de MONIN Raspberry
- 90 ml milk

Pour all ingredients into a blender cup. Add ice cubes and blend until smooth. Pour into a smoothie glass and serve.



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