
MONIN®
2026 Flavour Trends
Recipe Inspiration

Whisked Away







Whisked Away



Consumers are turning to food and beverages for a delicious retreat from reality. Nostalgia offers grounding and comfort, while global escapism satisfies a yearning for adventure and cultural connection. Operators can tap into this desire by inviting exploration through a kaleidoscope of nostalgic flavours, international ingredients, and playful sensory experiences.

Now Trending: Coconut, Cotton Candy, Dragon Fruit, Guava, Ube, Creamsicle

Over 50% of consumers say they turn to food or beverages as an "escape"[1]

Source: Monin Proprietary Research Survey[1]

MONIN

FORTUNATE ONE

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

8 ea.	Fresh Raspberries
3 ea.	Mint Leaves
-----	Muddle:
1 ½ oz.	Premium Vodka
½ oz.	Monin® Dragon Fruit Syrup
½ oz.	Fresh Lemon Juice

GARNISHES

Speared Dragon Fruit Ball, Decorative Flower, Ice Sphere

PREPARATION: Muddle / Shake and Strain - Up

1. Chill serving glass.
2. Place ingredients into bottom of mixing glass and muddle.
3. Fill mixing glass 2/3 full of ice and pour remaining ingredients in order listed.
4. Cap, shake and double strain into chilled serving glass.
5. Add garnish and serve.

NOTES

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CANDY HEART SPRITZ (MOCKTAIL)

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Blue Cotton Candy Syrup
¼ oz.	Monin® Exotic Citrus Syrup
¼ oz.	Fresh Lemon Juice
½ tsp.	Edible Glitter
Fill with	Mionetto Alcohol-Removed Sparkling Wine

GARNISHES

Cotton Candy Hearts, Lemon Twist

PREPARATION: Stir / Up

1. Pour ingredients into serving glass in order listed.
2. Stir gently to mix.
3. Add garnish and serve.

NOTES

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UBE MARSHMALLOW CREAM FLOAT

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

¾ oz.	Monin® Ube Syrup
¼ oz.	Monin® Toasted Marshmallow Syrup
2 oz.	Lemonade
4 oz.	Lemon-lime Soda
-----	Fill With:
3 scoops	Vanilla Ice Cream

GARNISHES

Whipped Cream, Lemon Wheel, Decorative Straw

PREPARATION: Stir / Up

1. Pour ingredients into serving glass in order listed.
2. Stir gently to mix.
3. Add garnish and serve.

NOTES

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COCO BANANA ICED THAI LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

½ oz.	Monin® Banana Syrup
¼ oz.	Monin® Coconut Syrup
¼ oz.	Monin® Spiced Brown Sugar Syrup
1 oz.	Sweetened Condensed Milk
3 oz.	Cold 2% Milk
top with	Whipped Coffee*

GARNISHES

Banana Leaf

PREPARATION: Stir / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

*Whipped Coffee Recipe

1 oz. Monin® Cold Brew Concentrate
1 oz. Volume Granulated Sugar

Hand froth for minimum 60 seconds

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DUBAI CHOCO TACO

YIELD 25-30 servings **ACTIVE TIME** 15 minutes **TOTAL TIME** 3 hours



INGREDIENTS

- 6 egg yolks
- 250 g Monin® Pistachio Syrup
- 250 g dark chocolate
- 375 g heavy whipping cream
- 5 sheets gelatin
- Water, as needed

PREPARATION

1. In a small bowl, break up the gelatin and soak in water for 5 minutes.
2. Add the syrup to a small sauce pot and bring up to a simmer over medium-low heat.
3. Add the egg yolks to the bowl of a stand mixer equipped with the whisk attachment and whip on medium speed until light and fluffy.
4. Continue to simmer the syrup until a temperature of 244 degrees F is reached.
5. Slowly drizzle in the hot syrup into the eggs while still on medium speed. Ideally, pour the syrup in so it runs down the side of the bowl into the eggs.
6. Once all the syrup is added, turn the mixer to high speed and continue to whip.
7. While the eggs whip, melt the chocolate by using a double boiler or microwave.
8. Remove the gelatin from the water and melt by using a microwave, about 30 seconds.
9. Reduce the speed of the mixer to medium and add the melted gelatin and melted chocolate.
10. Once fully incorporated, turn off the mixer.
11. In a separate bowl, whip the heavy whipping cream to soft peaks.
12. Fold the whipped cream into the egg mixture until fully incorporated.
13. Cover with plastic wrap and allow to firm up in the refrigerator for at least 2 hours before using.
14. Once set, use a piping bag to fill a premade taco shell made of phyllo dough and top with hardening chocolate and crushed pistachios.



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BANANAS FOSTER CHEESECAKE



YIELD 1 cheesecake **ACTIVE TIME** 45 minutes **TOTAL TIME** 6 1/2 hours

INGREDIENTS

CRUST:

1 3/4 cups graham cracker crumbs
1/2 cup butter, browned
1/4 cup sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. salt

FILLING:

1 1/2 lb. cream cheese, softened
1/2 cup sugar
3 eggs, room temperature
7 ounces sour cream
1 1/4 cups Monin® Banana Purée
1 1/2 Tbsp. vanilla extract
1 1/2 Tbsp. lemon juice
1 1/2 tsp. cinnamon
3/4 tsp. nutmeg
1 cup heavy cream



PREPARATION

1. Preheat oven to 300°F.
2. Prep a 9-inch spring form pan by lining the bottom with parchment and spraying with oil.
3. Mix graham cracker crumbs, melted butter, spices, salt, and sugar in a mixing bowl. Press firmly onto bottom and up the sides of a deep 9-inch springform pan. Bake for 15 minutes and allow to cool at room temperature.
4. Once cooled, line the outride of the pan with plastic wrap, then aluminum foil.
5. Place the cream cheese and sugar into a mixing bowl and beat until creamy and smooth.
6. Add the eggs, one at a time, beating on low speed after each addition until blended.
7. Add the puree, sour cream, spices, vanilla extract and lemon juice and beat until blended.
8. Add heavy cream and beat again until all ingredients are fully combined.
9. Pour the filling into the prepared crust. Place the cheesecake into a water bath.
10. Bake for 1 hour and 30 minutes rotating the pan halfway through.
11. Turn oven off. Open oven door slightly. Let cheesecake set in oven for 1 hour.
12. Remove cheesecake from oven; cool completely. Refrigerate for at least 4 hours or overnight before removing pan.
13. Slice cheesecake and top with Sea Salt Caramel Toffee Sauce.

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The Savoury Shift



The Savoury Shift

From Caprese cocktails to mushroom lattes, curious consumers are gravitating to "swavoury" food and beverage creations. Miso, hot honey, hickory smoke, and toasted coconut pair well with classics like caramel and fruit profiles, breathing new life into everything from cold brews to cheesecake. Behind the bar, fat-washed spirits, clarified pours, and roasted notes elevate the beverage experience to something unexpected and seriously sip-worthy.

Now Trending: Hickory Smoke, Oak Barrel, Hot Honey

48% are interested in *swavoury* (sweet + savoury) flavor combinations[1]

Source: Monin Proprietary Research Survey[1]

MONIN®

UBE CAPRESE SHRUB

Glassware: 12 oz.

Contains Alcohol

INGREDIENT

1 ½ oz.	Premium Gin
¾ oz.	Monin® Ube Syrup
½ oz.	White Balsamic Vinegar
top with	Parmesan Cheese Foam*



GARNISHES

Basil Leaf, Cherry Tomato, Mozzarella Cheese Ball, Salt, Cracked Pepper, Tomato Powder

PREPARATION: Stir / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

*Parmesan Cheese Foam Recipe

https://isi.com/en-GB/culinary/recipe/parmesan-espuma

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SUMMER PICNIC

Glassware: 12 oz.

Contains Alcohol



INGREDIENT

1 oz.	Chicken Fat Washed Apple Brandy
1 oz.	Angel's Envy Bourbon
1 ½ oz.	Monin® Strawberry Purée and Basil Shrub
½ oz.	Monin® Agave Organic Nectar
-----	Top With:
1 oz.	Sparkling Rosé Wine

GARNISHES

Strawberry Slices, Strawberry Crunch Rimmer

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

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PICKLED PEPPER-ADE

Glassware: 16 oz. Glass

Does Not Contain Alcohol



INGREDIENT

½ oz.	Monin® Hot Honey Syrup
½ oz.	Pickle Brine
1 pump(s)	Monin® Passion Fruit Concentrated Flavour
¼ oz.	Fresh Lime Juice
Fill with	Lemonade

GARNISHES

Lime Wheel, Pickled Jalapeño Slices

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

No Notes

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BLACKBERRY THAI BASIL MOCKTAIL

Glassware: 12 oz.

Does Not Contain Alcohol



INGREDIENT

6 ea.	Fresh Blackberries
½ oz.	Monin® Coconut Syrup
-----	Muddle:
2 pumps	Monin® Basil Concentrated Flavour
¼ oz.	Fresh Lime Juice
Fill with	Club Soda

GARNISHES

Thai Basil Sprig, Blackberries

PREPARATION: Muddle / Shake and Strain - Over Ice

1. Fill serving glass full of ice.
2. Place ingredients into bottom of mixing glass and muddle.
3. Fill mixing glass 2/3 full of ice and pour remaining ingredients in order listed.
4. Cap, and shake and double strain into serving glass with ice.
5. Add garnish and serve.

NOTES

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SALTED BUTTERSCOTCH SMOKED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

½ oz.	Monin® Hickory Smoke Syrup
½ oz.	Monin® Butterscotch Syrup
2 shots	Espresso
1 pinch	Salt
Fill with	Steamed Milk

GARNISHES

Whipped Cream, Monin® Sea Salt Caramel Toffee Sauce Drizzle

PREPARATION: Hot / Steamed Milk

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.

NOTES

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SMOKEY CHOCOLATE PIE



YIELD 1 (9-inch pie) pie **ACTIVE TIME** 20 minutes **TOTAL TIME** 3 hours

INGREDIENTS

- 1 premade graham cracker crust
- 1 cup heavy whipping cream
- 1/2 cup milk
- 3/4 cup sugar
- 4 Tbsp. cocoa powder
- 5 Tbsp. all purpose flour
- 3 Tbsp. Monin® Hickory Smoke Syrup
- 2 egg yolks, beaten
- 1 tsp. vanilla extract
- Pinch salt
- 3 Tbsp. unsalted butter

PREPARATION

1. In a saucepot, combine all ingredients except for the butter and set to medium heat.
2. Allow mixture to come up to a boil, whisking continuously.
3. Allow to boil for 1 minute then remove from heat.
4. Whisk in the butter until completely melted.
5. Pour the filling into the pie crust.
6. Transfer the pie into the refrigerator and allow to chill for at least 3 hours before serving.



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MISO CARAMEL ICE CREAM

YIELD 3 cups **ACTIVE TIME** 20 minutes **TOTAL TIME** 3 hours



INGREDIENTS



1 1/2 cups heavy cream
1 cup whole milk
6 large egg yolks
1/4 cup sugar
3/4 cup Monin® Sea Salt Caramel Toffee Sauce
3 Tbsp. miso paste

PREPARATION

1. In a saucepan over medium heat, bring the milk and cream to a light simmer.
2. In a mixing bowl beat egg yolks, miso, and sugar with a whisk until thick and pale yellow.
3. While whisking continuously, slowly pour the hot cream into egg yolk mixture until the yolks are tempered, making sure not to curdle them.
4. Transfer the mixture back into the saucepan and heat over low heat, stirring constantly until it has thickened and reached a temperature of 175° F.
5. Remove the mixture from the heat, transfer to a mixing bowl and refrigerate until cold.
6. Once chilled, remove from the refrigerator and add the sea salt caramel toffee sauce, stirring to combine.
7. Pour the mixture into an ice cream maker and process according to manufacturers directions.
8. Once frozen transfer to a container. Cover tightly and store in the freezer for at least 2 hours or preferably overnight.



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Mediterranea
Le Sirop de
MONIN
Strawberry
Rose
Premium Gourmet Syrup



Mediterranea

The flavours of Southern Europe, North Africa, and the Eastern Mediterranean are driving premium perception in food and beverage menus. Think basil limoncello spritzes, pistachio rose lattes, and saffron pomegranate mocktails, flavours that feel timeless yet trend-forward and adventurous, adding depth and a sense of luxury to familiar formats.

Now Trending: Pomegranate, Pistachio, Rose, Lemon, Cardamom

64% are interested in food, drinks, and flavours from the Mediterranean[1]

Source: Monin Proprietary Research Survey[1]

MONIN®

ROSA POMPELMO SPRITZ

Glassware: 16 oz. Wine

Contains Alcohol



MONIN®

INGREDIENT

2 oz.	Aperol Aperitif
1 oz.	Monin® Strawberry Rose Syrup
½ oz.	Fresh Lemon Juice
3 oz.	Grapefruit Flavoured Soda

GARNISHES

Lemon wheel, mint sprig

PREPARATION: Shake and Pour, Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with sparkling beverage and garnish.

NOTES

No Notes

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SANTORINI SPRITZ

Glassware: 18 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 oz.	Limoncello Liqueur
1 oz.	Monin® Peach Syrup
3 oz.	Prosecco White Wine
1 oz.	Club Soda

GARNISHES

Lemon Slice, Mint Leaves, Peach Wheels

PREPARATION: Stir / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

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TURKISH DELIGHT MOCKTAIL

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Fresh Lemon Juice
1 oz.	Monin® Pure Cane Syrup
1 ½ oz.	Pomegranate Juice
¾ oz.	Pomegranate Green Tea
2 oz.	Club Soda
top with	Pistachio Cold Foam*

GARNISHES

Mint Leaves

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

*Pistachio Cold Foam Recipe

1 oz. Monin® Pistachio Syrup
1 oz. Sweetened Condensed Milk
2 oz. Cold 2% Milk

Froth for minimum 60 seconds

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AYRAN

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Mojito Mix
1 pinch	Sea Salt
4 oz.	Yogurt
3 oz.	Club Soda

GARNISHES

Mint

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Ayran is a popular drink in Turkey (the national beverage!) and across the Middle East. It is often served with food, garnished with mint, and can be carbonated. Ayran provides hydration and minerals and supports digestive health.

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SMOKED OLIVE OIL MARTINI

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

2 oz.	Olive Oil Infused Vodka
¼ oz.	Monin® Hickory Smoke Syrup

GARNISHES

Olives

PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.

NOTES

*See recipe for creating Olive Oil Infused Vodka.

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INFUSED OLIVE OIL VODKA

Glassware: 1 liter

Contains Alcohol



MONIN

INGREDIENT

750 mL	Vodka
1 cup	Extra Virgin Olive Oil

GARNISHES

No Garnish Needed

PREPARATION: Batch / Cold

1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage container(s).
4. Cover, label, day dot, and store refrigerated.

NOTES

Allow to sit 24 to 48 hours, then place in freezer to remove oil. Strain remaining liquid through cheese cloth.

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TIRAMISU ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Tiramisu Syrup
4 oz.	Milk
2 shots	Espresso
top with	Vanilla Sweet Cream

GARNISHES

Cinnamon sugar, ladyfinger cookies

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

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BASIL HUMMUS

YIELD 1 1/2 quarts **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes



INGREDIENTS

- 2 (15 1/2 ounce) cans chickpeas, drained and rinsed
- 1/2 cup extra virgin olive oil
- 1/4 cup sesame tahini paste
- 1/4 cup fresh lemon juice
- 2 garlic cloves, minced
- 6 pumps Monin® Basil Concentrated Flavuor
- 2 tsp. salt
- 1/2 tsp. black pepper

PREPARATION

1. Place all ingredients into a food processor.
2. Process until the mixture come to a smooth consistency.
3. Serve immediately or place into a container, cover tightly and refrigerate until use.



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POMEGRANATE BALSAMIC GLAZE

YIELD 1 pint **ACTIVE TIME** 10 minutes **TOTAL TIME** 90 minutes



INGREDIENTS



1 cup aged balsamic vinegar
1/2 cup granulated sugar
1/2 cup Monin® Pomegranate Syrup

PREPARATION

1. Combine the sugar and balsamic vinegar in heavy bottomed saucepan. Heat over medium heat, stirring occasionally until the mixture comes to a boil. Reduce heat and simmer for about 5 minutes to reduce.
2. Remove pan from burner and cool at room temperature (about 90 mins). Slowly whisk in the pomegranate syrup until desired consistency is reached.
3. Use immediately or store in refrigerator. Allow to glaze to return to room temperature before using.
4. Drizzle over pistachio crusted lamb chops.



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Le Concentré de
MONIN
SWEETENED
Matcha Green Tea
Gourmet Flavor Concentrate

Earth Tones



Earth Tones

Naturally vivid hues, from butterfly pea's color shifting blues to matcha's vibrant greens, are redefining beverage aesthetics and flavour profiles. And it's not just about looks: natural colour means cleaner labels and fewer artificial ingredients, proving that transparency doesn't just look better, it tastes better.

Now Trending: Hibiscus, Matcha, Golden Turmeric, Butterfly Pea Flower

43% say they'd like to see ingredients "made with natural colours" included on restaurant menus[1]

Source: Monin Proprietary Research Survey[1]

MONIN

EMERALD HOUR

Glassware: 16 oz. Other

Contains Alcohol



MONIN

INGREDIENT

1 ½ oz.	Vodka
½ oz.	Monin® Matcha Green Tea Concentrate
½ oz.	Monin® Coconut Syrup
1 oz.	Fresh Lime Juice
2 oz.	Fresh Sour Mix

GARNISHES

Dehydrated lemon , Dehydrated Lime

PREPARATION: Shake and Pour

1. Fill serving glass full of ice.
2. Pour ingredients into mixing tin in order listed.
3. Add ice from serving glass.
4. Cap, shake and pour back into serving glass.
5. Add garnish and serve.

NOTES

No Notes

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YUZU FINE - APPLE

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

2 oz.	Premium Gin
1 oz.	Monin® Yuzu Pineapple Syrup
1 oz.	Fresh Lemon Juice
1 oz.	Pasteurized Egg White

GARNISHES

Lemon, pineapple leaves

PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.

NOTES

Fee Foam or aquafaba may be substituted for egg white.

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HIBISCUS SPRITZ

Glassware: 20 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 oz.	Lillet Blanc
1 oz.	Monin® Hibiscus Syrup
5 oz.	Champagne Or Sparkling Wine
2 oz.	Club Soda
1 ea.	Orange Wedge (squeeze And Discard)

GARNISHES

Cinnamon stick, mint, orange

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

The Hugo Spritz is a trending Low ABV cocktail. This light, bright spritz features Lillet Blanc and Monin's spicy and floral flavour, Hibiscus to offer a colourful variation.

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STRAWBERRY BANANA MATCHA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Strawberry Purée
1 oz.	Monin® Matcha Green Tea Concentrate
5 oz.	Milk
	Top With:
1 oz.	Banana Infused Cold Foam*

GARNISHES

Banana, mint, strawberry

PREPARATION: Roll To Mix + Cold Foam

1. Pour ingredients (except cold foam) into an ice-filled serving glass.
2. Pour mixture into mixing tin and back into serving glass.
3. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously until mixture is frothy. Top beverage with cold foam, garnish, and serve.

NOTES

*See recipe for Banana Cold Foam

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BANANA COLD FOAM

Glassware: 1 liter

Does Not Contain Alcohol



MONIN®

INGREDIENT

3 oz.	Monin® Banana Syrup
18 oz.	Milk
9 oz.	Heavy Whipping Cream

GARNISHES

No Garnish Needed

PREPARATION: Cold Foam

1. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously until mixture is frothy.
2. Or add ingredients to ISI whipper and charge with one NO2 charge.

NOTES

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CORNFLOWER

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Elderflower Syrup
¾ oz.	Fresh Lemon Juice
3 oz.	Fresh Brewed White Tea

GARNISHES

Blue spirulina powder, flowers/herbs, orange peel

PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.

NOTES

A delicate mocktail that can easily be turned into a cocktail by adding a pale spirit like vodka or gin.

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GOLDEN BLUE

Glassware: 12 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Premium Silver Tequila
½ oz.	Cointreau® Liqueur
½ oz.	Monin® Golden Turmeric Syrup
1 oz.	Pineapple Juice
2 oz.	Fresh Lemon Sour Mix

GARNISHES

Blue spirulina powder, lemon twist

PREPARATION: Shake and Pour

1. Fill serving glass full of ice.
2. Pour ingredients into mixing tin in order listed.
3. Add ice from serving glass.
4. Cap, shake and pour back into serving glass.
5. Add garnish and serve.

NOTES

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MOTHER EARTH

Glassware: 12 oz.

Contains Alcohol



MONIN

INGREDIENT

2 oz.	Premium Bourbon
½ oz.	Monin® Golden Turmeric Syrup
½ oz.	Monin® Honey Organic Sweetener
1 oz.	Fresh Lemon Juice
1 oz.	Pasteurized Egg White

GARNISHES

Flowers/herbs

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

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GOLDEN TURMERIC PICKLED CAULIFLOWER

YIELD 20 servings **ACTIVE TIME** 15 minutes **TOTAL TIME** 1 day



INGREDIENTS

- 4 cups water
- 4 cups distilled white vinegar
- 2 tsp. yellow mustard seed
- 1 tsp. crushed red chili flake
- 2 tsp. whole black peppercorn
- 2 Tbsp. salt
- 2 cups Monin® Golden Turmeric Syrup
- 1 head cauliflower, cut into bite sized florets

PREPARATION

1. In a large pot, combine the water, vinegar, mustard, chili flake, peppercorns and salt and bring the mixture to a boil.
2. Reduce the heat to low and allow to simmer for 10 minutes.
3. Place the cauliflower florets into container and set aside.
4. Remove the vinegar mixture from the heat and stir in the golden turmeric syrup until combined.
5. Immediately pour the mixture over the cauliflower and allow sit and to come to room temperature.
6. Cover the mixture and store in the refrigerator for at least 1 day, preferably 2-3.
7. Serve as desired.



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MATCHA GREEN TEA MOUSSE



YIELD 25-30 servings **ACTIVE TIME** 15 minutes **TOTAL TIME** 3 hours

INGREDIENTS



- 6 egg yolks
- 125 g Monin® Matcha Green Tea Concentrate
- 80 g granulated sugar
- 200 g white chocolate
- 375 g heavy whipping cream
- 5 sheets gelatin
- Water, as needed

PREPARATION

1. In a small bowl, break up the gelatin and soak in water for 5 minutes.
2. Combine the sugar and concentrate in a small sauce pot and bring up to a simmer over medium-low heat.
3. Add the egg yolks to the bowl of a stand mixer equipped with the whisk attachment and whip on medium speed until light and fluffy.
4. Continue to simmer the concentrate and sugar until a temperature of 244 degrees F is reached.
5. Slowly drizzle in the hot syrup into the eggs while still on medium speed. Ideally, pour the syrup in so it runs down the side of the bowl into the eggs.
6. Once all the syrup is added, turn the mixer to high speed and continue to whip.
7. While the eggs whip, melt the white chocolate by using a double boiler or microwave.
8. Remove the gelatin from the water and melt by using a microwave, about 30 seconds.
9. Reduce the speed of the mixer to medium and add the melted gelatin and melted chocolate.
10. Once fully incorporated, turn off the mixer.
11. In a separate bowl, whip the heavy whipping cream to soft peaks.
12. Fold the whipped cream into the egg mixture until fully incorporated.
13. Cover with plastic wrap and allow to firm up in the refrigerator for at least 2 hours before using.



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Wellness
Wonderland
Le Sirop de
MONIN
Pistachio
Premium Gourmet Syrup



Wellness Wonderland



Tap into the functional beverage revolution, where consumers no longer have to choose between health benefits and indulgence. From a protein dessert latte in the morning to an adaptogen mocktail at night, better-for-you beverages are becoming staples of self-care and self-expression as consumers start to view wellness as a treat, not a chore.

Now Trending: Natural Colourful Energy, Prebiotics, Protein, Sugar-free

70% say they're interested in purchasing functional beverages at restaurants[1]

Source: Monin Proprietary Research Survey[1]

MONIN

POPPI ROSE CREAM SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Vanilla Syrup
6 oz.	Poppi Raspberry Rose Probiotic Soda
1 oz.	Non-dairy Creamer

GARNISHES

Mint leaves, raspberries, rose bud

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Feeding the dirty soda craze with a healthier twist. Just think of all the fun flavour combinations you can do with Poppi and Monin as partners!

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LAVENDER EUPHORIA MOCKTAIL

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

½ oz.	Monin® Lavender Lemon Syrup
¼ oz.	Fresh Lemon Juice
5 oz.	Kin Euphorics™ Lightwave

GARNISHES

Lavender sprig, lemon twist

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

There are many flavours of Kiin Euphorics. They work wonderfully with Monin flavours for easy, elevated and nootropic mocktails.

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ICED PROTEIN PISTACHIO MOCHA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Dark Chocolate Sauce
2 shots	Espresso
4 oz.	Milk
	Top With:
	Pistachio Protein Infused Cold Foam*

GARNISHES

Kataifi, mint

PREPARATION: Roll To Mix + Cold Foam

1. Pour ingredients (except cold foam) into an ice-filled serving glass.
2. Pour mixture into mixing tin and back into serving glass.
3. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously until mixture is frothy. Top beverage with cold foam, garnish, and serve.

NOTES

*See recipe for Pistachio Protein Cold Foam

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PISTACHIO PROTEIN COLD FOAM

Glassware: 1 liter

Does Not Contain Alcohol



MONIN®

INGREDIENT

3 oz.	Monin® Pistachio Syrup
15 oz.	Milk
5 oz.	Heavy Whipping Cream
6 scoops	Vanilla Whey Protein

GARNISHES

No Garnish Needed

PREPARATION: Cold Foam

1. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously until mixture is frothy.
2. Or add ingredients to ISI whipper and charge with two NO2 charges

NOTES

Due to the weight of the protein powder, it requires two NO2 charges to give a cold foam consistency.

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PROTEIN BALLS

YIELD 12 servings **ACTIVE TIME** 5 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1 1/2 cups organic peanut butter
1/2 cup Monin® Organic Honey Sweetener
1 1/3 cups oats
1/2 cup vanilla protein powder
1/2 cup chocolate chips
1/4 tsp salt

PREPARATION

1. In a small mixing bowl, combine the honey, peanut butter, and the oats until well combined.
2. Allow to sit for 5 minutes.
3. Mix in remaining ingredients until well combined.
4. Portion out the mixture into desired sized balls and store in the refrigerator covered.



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PINA COLADA CHIA YOGURT PARFAIT



YIELD 1 ¼ cups **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes

INGREDIENTS

- 1 cup yogurt of choice
- 1 cup milk of choice
- 1/4 cup Monin® Coconut Puree
- 1/4 cup chia seeds
- Pinch salt
- Diced pineapple, as needed
- Granola, as needed

PREPARATION

1. Combine all ingredients in a mixing bowl except for the pineapple and granola.
2. Cover with plastic wrap and transfer to a refrigerator to soak for 1 hour.
3. After soaking, remove from fridge and portion into desired bowls.
4. Top with pineapple and granola and serve.



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MONIN®
2026 Flavour Trends
Thank You!