

QUARTERLY RECIPES

FALL

2025

MONIN®

Seasonal *Snapshot*

Shorter days, falling leaves, and a cool, crisp breeze. Welcome the fall seasons with signature, limited time flavours consumers won't want to miss!

61%

say *seasonal flavours distinguish an LTO* from regular items

65%

associate the fall season with special flavours, beverages, and LTOs from restaurants



Consumer Mindset:

- Celebratory
- Indulgence

Key *Growth* Drivers:

- Premium Ingredients
- Signature Twist
- Holiday Activations

Source: Datassential

Top Seasonal Non-alc. Beverage *Flavors*

Fall & winter launches come earlier and earlier each year! Pumpkin is menued by the end of summer while winter flavours like Gingerbread and Sugar Cookie are menued by end of fall!

Spring (MAM)		Summer (JJA)		Fall (SON)		Winter (DJF)	
Macadamia	*	Pumpkin	538	Gingerbread	*	Nut	1500
Compote	900	Pumpkin Pie	471	Truffle	*	Lavender	338
Fruit	509	Pie	471	Sugar Cookie	2400	Berry	194
Dragon Fruit	500	Grape	420	Cardamom	2400	Blackberry	188
Kiwi	500	Nutmeg	300	Ginger	986	Strawberry	117
Bean	500	Dates	300	Clove	700	Hazelnut	106
Watermelon	433	Chai	281	Cranberry	643		
Passion Fruit	431	Spice	241	Cookie	386		
Blueberry	420	Peach	236	Spice	355		
Birthday Cake	420	Cherry	229	Mint	300		
Churro	375	Apple	219	Nutmeg	300		
Pineapple	364	Birthday Cake	214	Frozen Yogurt	300		
Mango	336	Cake	167	Tart	262		
Cake	300	Lemon	157	Chai	247		
Raspberry	275	Orange	150	Hazelnut	193		

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: date filters: all time; category filters: Non-alcoholic Beverage ; segment/chain filters: all segments; keyword includes -; keyword excludes -; **foods/flavours filter:** Nuts, Fruit, Spices, Desserts, Veggies

Top Seasonal Cocktail *Flavors*

Unlike non-alc. beverages, cocktails often wait until the given season to launch flavours associated with it.

Spring (MAM)		Summer (JJA)		Fall (SON)		Winter (DJF)	
Grilled Pineapple	1500	English Cucumber	*	Pumpkin Pie	2250	Cookie	225
Banana	300	Kiwi	450	Pumpkin	1200	Ruby Red Grapefruit	175
Tomato	300	White Peach	400	Gingerbread	600	Red Grapefruit	175
Grape	270	Watermelon	362	Cinnamon	513	Pomegranate	170
Prickly Pear	250	Lychee	300	Pie	469	Orange Peel	170
Dragon Fruit	225	Guava	257	Nutmeg	330	Apple Pie	167
Hibiscus	208	Coconut	247	Apple	309	Elderflower	142
Jalapeno Pepper	191	Cucumber	222	Herb	300	Tropical Fruit	138
Fresh Squeezed Lime	191	Peach	220	Cinnamon Stick	300	Rosemary	126
Blueberry	188	Lavender	218	Cinnamon Roll	300	Clove	124
Basil	180	Blueberry	203	Peanut	257	Nutmeg	120
Ancho Pepper	164	Wild Berry	193	Spice	246	Cranberry	118
Salt	154	Tangerine	188	Apple Pie	225	Passion Fruit	112
Olive	150	Apricot	188	Blood Orange	202	Prickly Pear	112
Float	141	Melon	185	Fresh Fruit	200	Lavender	107

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: date filters: all time; category filters: Alcoholic Beverage ; segment/chain filters: all segments; keyword includes -; keyword excludes -; **foods/flavours filter:** Nuts, Fruit, Spices, Desserts, Veggies

Cocktail Recipes

Brad Seale, Innovation Assistant



SMOKED MAPLE NEGRONI

Glassware: 12 oz.

Contains Alcohol



INGREDIENT

1 oz.	Mezcal
1 oz.	Campari
1 oz.	Sweet Vermouth
½ oz.	Monin® Maple Spice Syrup

GARNISHES

Cinnamon stick, orange peel

PREPARATION: Stir 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. Stir vigorously to chill, and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

The smokiness from the mezcal pairs perfectly with Monin's Maple Spice Syrup.

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CARAMEL APPLE WHITE RUSSIAN

Glassware: 12 oz.

Contains Alcohol



MONIN

INGREDIENT

1 oz.	Vodka
1 oz.	Coffee Liqueur
½ oz.	Monin® Caramel Apple Butter Syrup
2 oz.	Half & Half

GARNISHES

Cinnamon stick, mini apple (Rockit)

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

The perfect dessert drink! Nothing quite pairs with the flavour of coffee than a good caramel apple.

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BOURBON PECAN SOUR

Glassware: 8 oz.

Contains Alcohol



INGREDIENT

2 oz.	Bourbon
½ oz.	Monin® Butter Pecan Syrup
1 oz.	Fresh Lemon Juice

GARNISHES

Lemon 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

Butter pecan is one of the most popular ice cream flavours also works very well with bourbon in a sour cocktail.

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Mocktail
Recipes

Jeff Ruth, Senior Beverage Innovation Director



MULLED APPLE MULE MOCKTAIL

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

¾ oz.	Monin® Chai Tea Concentrate
4 oz.	Fresh Pressed Apple Juice
Fill with	Ginger Beer

GARNISHES

Apple balls, cinnamon stick, mint sprig, orange peel

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

Monin Chai offers some aromatic and distinctive warm spices to mix with ginger and soft apple to create a memorable fall experience.

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Non-Alcoholic *Recipes*

Julia Melucci, Beverage Innovation Director



PEAR-AMEL PALMER

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

½ oz.	Monin® Pear Syrup
¼ oz.	Monin® Caramel Syrup
3 oz.	Lemonade
	Top With:
3 oz.	Fresh Brewed Black Tea

GARNISHES

Acorn pick, lemon

PREPARATION: Tea-Ade / Palmer

1. Fill serving glass full of ice and add lemonade and Monin products, let settle to the bottom.
2. Stir and top with tea.
3. Garnish.

NOTES

FUN FACT! The theme for non-alcoholic beverages this fall is PALMER! The Arnold Palmer drink gained popularity after the legendary golfer with the same name was overheard ordering a half lemonade/half tea in the 1960's and the other patrons started asking for it, calling it the "Arnold Palmer drink".

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SHIRLEY PALMER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Cranberry Syrup
3 oz.	Lemon Lime Soda
	Top With:
3 oz.	Fresh Brewed Black Tea

GARNISHES

Frozen cranberries, lemon, mint

PREPARATION: Tea-Ade / Palmer

1. Fill serving glass full of ice and add lemon-lime soda and Monin product, let settle to the bottom.
2. Stir and top with tea.
3. Garnish.

NOTES

FUN FACT! Shirley Temple reportedly disliked the drink that is her namesake, finding it to be too sweet. Playing with the seasonality of cranberry instead of grenadine and adding iced tea makes this Palmer-inspired mashup bright and refreshing without being too sweet.

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PUMPKIN SPICE MAZAGRAN

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Pumpkin Spice Syrup
3 oz.	Lemonade
	Top With:
3 oz.	Cold Brewed Coffee

GARNISHES

Edible paper leaves, lemon

PREPARATION: Tea-Ade / Palmer

1. Fill serving glass full of ice and add lemonade and Monin product, let settle to the bottom.
2. Stir and top with cold brewed coffee.
3. Garnish.

NOTES

FUN FACT! Cold brew lemonade is the coffee version of an Arnold Palmer. Other popular names for this drink include Laura Palmer, Thunderbolt, or the most fun option: Mazagran! Add a little Pumpkin Spice and this is the perfect fall afternoon pick me up.

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Milkshake *Recipes*

Angela Thompson, Senior Beverage Innovation Director



PEANUT BUTTER COOKIE SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Peanut Butter Syrup
1 oz.	Monin® Cookie Butter® Syrup
4 scoops	Vanilla Ice Cream
1 oz.	Milk

GARNISHES

Peanut butter chips, crumbled cookies, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

A drinkable peanut butter cookie, genius! Add some actual crumbled cookies and peanut butter chips for texture and a fun garnish.

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SPICED UP CREAMSICLE SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Blood Orange Syrup
1 oz.	Monin® Spiced Brown Sugar Syrup
4 scoops	Vanilla Ice Cream
1 oz.	Milk

GARNISHES

Dehydrated orange wheel, whipped cream, popsicle stick

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

More of a grown up and spiced version of the creamsicle you know with hints of cinnamon and brown sugar. Blood orange is a little more intense on colour and flavour for this Autumn version.

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COOKIE BUTTER S'MORES SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Cookie Butter® Syrup
1 oz.	Monin® Toasted Marshmallow Syrup
4 scoops	Vanilla Ice Cream
1 oz.	Milk

GARNISHES

Cookies, toasted marshmallow, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

S'mores doesn't just have to be chocolate and graham crackers; these flavours of cinnamon and toasted marshmallow make a delicious fall treat.

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Holiday
Recipes

Melissa Nasits, Beverage Innovation Director



MORTICIA'S MARGARITA

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Reposado Tequila
½ oz.	Blue Curacao Liqueur
½ oz.	Monin® Wild Grape Syrup
½ oz.	Fresh Lime Juice
2 oz.	Margarita Mix

GARNISHES

Black sugar gel rim, torched white rose

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

Morticia Addams is a Halloween icon. This darkly beautiful margarita served straight up in a martini glass is just like her… mysterious, elegant and enchanting.

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GIVE THANKS MOCKTAIL

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

¼ oz.	Monin® Spiced Brown Sugar Syrup
¼ oz.	Monin® Cranberry Syrup
1 oz.	Fresh Lemon Juice
1 oz.	Apple Juice
2 oz.	Fresh Brewed Black Tea
3 dashes	Fee Brothers Old Fashion Aromatic Bitters

GARNISHES

Brown sugar rimmer, cranberries, lemon twist, mint

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

Celebrate the Thanksgiving holiday with friends and family without the drama! This non-alcoholic concoction is fun way to raise a toast. Full of fall flavours this spicy and warming mocktail is perfect to start or end the evening.

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Coffee
Recipes

Michael Moberly, Beverage Innovation Manager



ORANGE SPICE ALMOND LATTE

Glassware: 12 oz. Footed Mug

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Candied Orange Syrup
½ oz.	Monin® Cinnamon Syrup
2 oz.	Espresso
Fill with	Steamed Almond Milk

GARNISHES

Cinnamon powder, Dehydrated orange wheel, star anise, whipped cream

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

Like a crisp fall walk in your favorite park.

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MAPLE SPICE DIRTY CIDER

Glassware: 12 oz. Mug

Does Not Contain Alcohol



INGREDIENT

¾ oz.	Monin® Maple Spice Syrup
2 oz.	Espresso
Fill with	Hot Apple Cider

GARNISHES

Apple slice, cinnamon stick, whipped cream

PREPARATION: Stir / Preheat

1. Fill serving glass full of hot water to warm glass.
2. Discard hot water and pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

Easy to make and even easier to drink.

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DIRTY CHAI COLD FOAM COLD BREW

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

Cold Foam

¾ oz.	Monin® Chai Tea Concentrate
¼ oz.	Monin® Espresso Syrup
4 oz.	Whole Milk
1 oz.	Monin® Cold Brew Coffee Concentrate
6 oz.	Water

GARNISHES

Cinnamon powder

PREPARATION: Roll To Mix + Cold Foam

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed, except for cold foam ingredients.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously until mixture is frothy.
5. Top beverage with cold foam, garnish and serve.

NOTES

Try this cold foam on your favorite cola too!

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Health & Wellness

Recipes

Andres Zamorano, Beverage Innovation Director



CITRUS CIDER ORCHARD

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Orange Tangerine Syrup
1 oz.	Apple Cider Vinegar
½ oz.	Fresh Lemon Juice
4 oz.	Top with Ginger Beer

GARNISHES

Apple slice, lemon wheel

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

A touch of apple cider vinegar elevates this beverage to check off all the boxes in the “Health and Wellness” category. Ginger Beer really opens up the Orange Tangerine and brings this drink together perfectly!

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SPICED GINGER POM SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

2 pumps	Monin® Ginger Concentrated Flavor
2 oz.	Pomegranate Juice
½ oz.	Fresh Lemon Juice
4 oz.	Top with Club Soda

GARNISHES

Mint sprig, frozen pomegranate seeds

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

The health benefits of pomegranate juice, touch a ginger, and splash of carbonation. East to execute and great for the heart!

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GOLDEN PEACH TEA KOMBUCHA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

¾ oz.	Monin® Golden Turmeric Syrup
4 oz.	Unsweetened Black Tea
½ oz.	Fresh Lemon Juice
2 oz.	Top with Peach Kombucha

GARNISHES

Lemon wheel, mint sprig

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

Kombucha is known for its Health properties. Peach flavoured Kombucha together with the warm spices of our Golden Turmeric pair beautifully to create this health focused beverage.

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Batch
Recipes



SMOKED MAPLE NEGRONI

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Contains Alcohol



INGREDIENT

25 oz.	Mezcal
25 oz.	Campari
25 oz.	Sweet Vermouth
8 oz.	Monin® Maple Spice Syrup
25 oz.	Filtered Water

GARNISHES

Cinnamon stick, orange peel

PREPARATION: Batch / Cold

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

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

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COOKIE BUTTER S'MORES SHAKE

(FROZEN MACHINE BATCH)

Soft Serve Freezer

Does Not Contain Alcohol



MONIN

INGREDIENT

17 oz.	Monin® Cookie Butter® Syrup
17 oz.	Monin® Toasted Marshmallow Syrup
1 bag	Frostline® Vanilla Flavored Shake Mix
2 gallons	Cold Water

GARNISHES

Cookies, toasted marshmallow, whipped cream

PREPARATION: Soft Serve:

1. Fill a clean Cambro with 2 gallons cold water
2. Add entire bag of Frostline Vanilla Flavored Shake Mix.
3. Add Monin Syrup.
4. Stir with wire whisk until completely dissolved.
5. Pour the mixture into your soft serve machine or cover with lid and store in refrigerator. Extra mix can be stored in refrigerator for 48 hours.

NOTES To Serve:

1. Dispense from frozen drink machine.
2. Garnish and serve.

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MAPLE SPICE DIRTY CIDER
(64 OZ BATCH)

64 oz. Thermal Pot

Does Not Contain Alcohol



MONIN

INGREDIENT

10 oz.	Monin® Maple Spice Syrup
12 oz.	Espresso
42 oz.	Hot Apple Cider

GARNISHES

Apple slice, cinnamon stick, whipped cream

PREPARATION: Batch / Hot

1. Heat apple cider on a stovetop until almost boiling.
2. Remove from heat and stir in the hot espresso, and Monin syrup.
3. Pour the mixture into a thermal airpot and close the lid.



NOTES To Serve:

1. Dispense batched hot drink into mugs and fill ½" to the rim.
2. Top with whipped cream, apple and cinnamon.
3. Serve immediately.

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Culinary *Recipes*

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



CARAMEL APPLE BBQ SAUCE

YIELD 1 1/4 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes



INGREDIENTS

1 cup bbq sauce
1/4 cup Monin® Caramel Apple Butter Syrup

PREPARATION

1. Combine all ingredients in a mixing bowl and whisk until fully incorporated.
2. Serve immediately or store in a tightly sealed container in the fridge.



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<u>Concepts:</u>
Chicken Tenders- *Deep Fried Chicken Tenders Served with a Side of Caramel Apple BBQ Sauce.*
Ribs- *Slow Smoked Ribs Brushed with a Caramel Apple BBQ Sauce.*

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CARAMEL APPLE ICE CREAM

YIELD 3 cups **ACTIVE TIME** 1 hour **TOTAL TIME** 3 hours



INGREDIENTS

1 cup heavy cream
1 cup milk
1/4 cup Monin® Apple Syrup
1/4 cup Monin® Caramel Sauce
6 yolks
Pinch of salt

PREPARATION

1. In a saucepan over medium heat, bring the milk and cream to a light simmer.
2. In a mixing bowl combine remaining ingredients and whisk, until fully incorporated.
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, strain through a fine mesh sieve into a mixing bowl and refrigerate until cold.
6. Pour the mixture into an ice cream maker and process according to manufacturers directions.
7. 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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ROASTED MUSHROOM TART

YIELD 4 tarts **ACTIVE TIME** 30 minutes **TOTAL TIME** 40 minutes



INGREDIENTS

1 cup portobella mushrooms, sliced
1 cup white button mushrooms, sliced
1/2 onion, julienned
4 garlic cloves, minced
1 puff pastry sheet
1 cup Swiss cheese
1 egg, beaten

<u>Glaze</u>

1 cup balsamic vinegar
1/4 cup brown sugar
1 Tbsp. Monin® Roasted Hazelnut Syrup
Salt

PREPARATION

1. For the glaze, combine all ingredients into a saucepan and cook until reduced by a 1/3 or until large bubbles form (about 5 minutes). Set aside to cool.
2. Preheat oven to 400° F.
3. For the mushroom filling, sauté the mushrooms and onions in a large skillet over medium heat until caramelized (about 5-6 minutes). Add the garlic and cook until fragrant then remove from heat.
4. Spread a layer of cheese and then the mushrooms evenly over a sheet of puff pastry. Brush the edges down with the beaten egg then place in the oven for 10 minutes or until puffed up and golden brown.
5. Drizzle the glaze over the top of the tart and then cut into 4 pieces.
6. Serve immediately.



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SPICED PUMPKIN CURRY

YIELD 2 quarts **ACTIVE TIME** 30 minutes **TOTAL TIME** 45 minutes



INGREDIENTS

- 1/4 cup vegetable oil
- 2 skinless chicken breasts, cubed
- 1 onion, minced
- 2 cloves garlic, minced
- 1/2 tsp. minced ginger
- 3 Tbsp. curry powder
- 1 tsp. paprika
- 1/2 tsp. cayenne
- 1 Tbsp. tomato puree
- 1 1/2 cups coconut milk
- 1/4 cup lemon juice
- 3/4 cup Monin® Spiced Pumpkin Puree
- 1/2 cup cilantro, rough chopped
- Salt and pepper to taste
- Rice to serve

PREPARATION

1. In a large sauté pan, add the oil and cook the chicken breast on medium-high heat until golden brown.
2. Remove the chicken from the pan and then add the onions. Cook until translucent or about 2-3 minutes.
3. Add the garlic and the ginger and cook until fragrant or about 30 seconds. Add the spices and let them toast for about 1 minute.
4. Add the tomato paste and mix until everything is covered. Then add the lemon juice and then the coconut milk.
5. Allow the mix to simmer and reduce by a 1/3 then add the puree. Add salt and pepper to taste.
6. Serve over rice and garnish with cilantro or store in a tightly sealed container in the fridge.



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SPICED PUMPKIN BUTTERMILK PIE

YIELD 1 (9 inch) pie **ACTIVE TIME** 50 minutes **TOTAL TIME** 1 hour



INGREDIENTS

- 1 cup white sugar
- 1/2 cup butter, softened
- 3 eggs
- 1/2 cup Monin® Spiced Pumpkin Puree
- 3 Tbsp. all-purpose flour
- 1 cup buttermilk
- 1 Tbsp. lemon juice
- 1 (9 inch) unbaked pie crust

PREPARATION

1. Preheat oven to 350° F.
2. Whisk together butter and sugar until light and creamy.
3. Add the eggs in one by one, whisking until all are fully incorporated. Then whisk in the flour and puree.
4. Lastly, add the buttermilk and lemon juice and mix until fully incorporated.
5. Pour the batter into the unbaked pie crust.
6. Bake the pie for 50 minutes or until center is jiggly but not soupy.
7. Allow to cool on a wire rack for 10 minutes. Serve immediately or wrap in plastic wrap and store it in the fridge.



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BLACK SUGAR PUMPKIN BREAD

YIELD 1 loaf **ACTIVE TIME** 1 hour **TOTAL TIME** 1 hour 15 minutes



INGREDIENTS

1 3/4 cup all-purpose flour
2 tsp. cinnamon
1 tsp. baking soda
1/4 tsp. ground nutmeg
1/4 tsp. ground cloves
1/4 tsp. ground ginger
3/4 tsp. salt
2 eggs
3/4 cup Monin® Black Sugar Syrup
1/2 cup white sugar
1 1/2 cups pumpkin puree
1/2 cup vegetable oil
1/4 cup buttermilk

<u>Glaze</u>

1/2 cup powdered sugar
2 Tbsp. Monin® Black Sugar Syrup
2 Tbsp. heavy cream

PREPARATION

1. Combine the flour, spices, baking soda, and salt together in a large mixing bowl then set aside.
2. In separate mixing bowl, whisk together the eggs, sugar, and syrup until fully incorporated. Then add the puree, oil, and buttermilk.
3. Pour the wet mix into the dry mix, folding lightly with a rubber spatula until just combined. A few lumps are okay.
4. Pour the batter into a well greased bread pan and bake for 30 minutes then loosely cover the bread with tin foil. Add the bread back into the oven to bake for another 30 minutes or until a toothpick comes out clean when inserted into the center.
5. Let cool on a wire rack for 30 minutes.
6. For the glaze, combine all ingredients in a mixing bowl and whisk until fully combined.
7. Serve immediately with a drizzle of glaze or firmly wrap in plastic wrap and store at room temperature.



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Thank *You!*

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