

# Make it great with MONIN !



## Amaretto

Amaretto is the Italian for “a little bitter”, indicating the distinctive flavour lent by the mandorla amara—the bitter almond.

The similar consonance of amare and amore “love” is responsible for the associations with romance.

“Amaretto” has been known as a flavoured liqueur, which may or may not contain almonds. The liqueur is primarily made from apricot pits, and may contain other spices and flavourings.

MONIN Amaretto is a great alternative to the similar tasting liqueur, offering exceptional versatility.

### COLOUR

Natural linen colour.

### TASTE

Strong almond smell and taste, fruity aftertaste.

### APPLICATIONS

Coffees, dessert drinks, after dinner drinks.

### AVAILABLE FORMAT

25 cl, 70 cl & 1L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

**MONIN®**  
DEPUIS 1912



Alexandre LAPIERRE

MONIN  
Culinary Manager

*“With its very intense flavour, MONIN Amaretto syrup allows you to create Italian style recipes.*

*One of my favourite uses is the Tiramisu Cappuccino based on espresso, amaretto flavoured milk and a lot of cocoa powder.*

*Just enjoy as it is!!!”*

# MONIN recipe suggestions

## Cocktails

### Amartini Peach

- 15 ml MONIN Amaretto syrup
- 40 ml vodka
- 60 ml apricot juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a cocktail glass.

### Amaretto Dom-In

- 15 ml MONIN Amaretto syrup
- 30 ml calvados
- lemonade

Straight in a tumbler glass filled with ice cubes. Top with lemonade.

### Amaretto God Sister

- 15 ml MONIN Amaretto syrup
- 40 ml scotch whisky

Straight in a rock glass filled with ice cubes. Stir.

### Amaretto Coffee

- 25 ml MONIN Amaretto syrup
- 40 ml bourbon
- 1 double espresso
- fresh cream

Steam MONIN syrup and bourbon. Cover up with coffee. Top with fresh cream.

### Dark Amaretto

- 20 ml MONIN Amaretto syrup
- 40 ml dark rum

Straight in a glass filled with crushed ice.

## Mocktails

### Green Water

- 5 ml MONIN Amaretto syrup
- 15 ml MONIN Green Apple syrup
- lemonade

Build in a tumbler glass. Stir.

### Amaretto Frappé

- 25 ml MONIN Amaretto syrup
- 2 tablespoons of instant coffee
- 20 ml water
- milk

Pour coffee powder and water into a glass. Spindle mix or shake until mix foams. Add 2 cups of ice, complete with syrup. Top with milk.

### Amango

- 20 ml MONIN Amaretto syrup
- 150 ml mango juice
- 10 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

### Tiramisu Café

- 25 ml MONIN Amaretto syrup
- 1 double espresso
- 150 ml milk
- whipped cream

Pour the espresso in a tall glass. Sprinkle with cocoa. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee, sprinkle with cocoa. Top with whipped cream. Serve.

### Green Blend

- 15 ml MONIN Amaretto syrup
- 40 ml MONIN Green Apple syrup
- 20 ml apple juice
- 80 ml water

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.



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