

Le Sirop de **MONIN®**

Honeycomb



MONIN Honeycomb syrup has a rich, luxurious flavour of honeycomb toffee. Honeycomb is known all around the world. However, it goes by many different names.

In China it is known as Honeycomb sugar and is popular amongst the post 80's in their childhood. In South Korea, it is known as Dalgona and is used as a topping for many iced beverages including iced coffees. MONIN Honeycomb syrup is perfect for adding a little indulgence to coffees, hot chocolates, frappes, cocktails and mocktails.

PRODUCT FEATURES

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 36 months to production

Multi-uses: Latte, Hot Chocolate, Frappe, Margarita, Old Fashioned...

FORMAT

1L PET

INGREDIENTS

Sugar, water, natural flavouring, acid: citric acid, natural honey flavouring.

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

NATURAL
FLAVOURINGS

NATURAL
COLOURINGS

VEGAN

GLUTEN FREE

GMO FREE

ALLERGEN FREE

LACTOSE FREE

DRINK RESPONSIBLY

LEE HYDE

MONIN Senior Beverage Expert

"Honeycomb toffee or cinder toffee is a popular sweet treat sold all over the world but is perhaps most widely known as the chocolate covered Crunchie Bar. With a perfect balance of warm honey notes, and a caramelized, burnt toffee profile, MONIN Honeycomb syrup is an ideal ingredient in hot chocolate and coffee applications, but also works wonderfully well in frappé, milkshake and cocktail recipes."

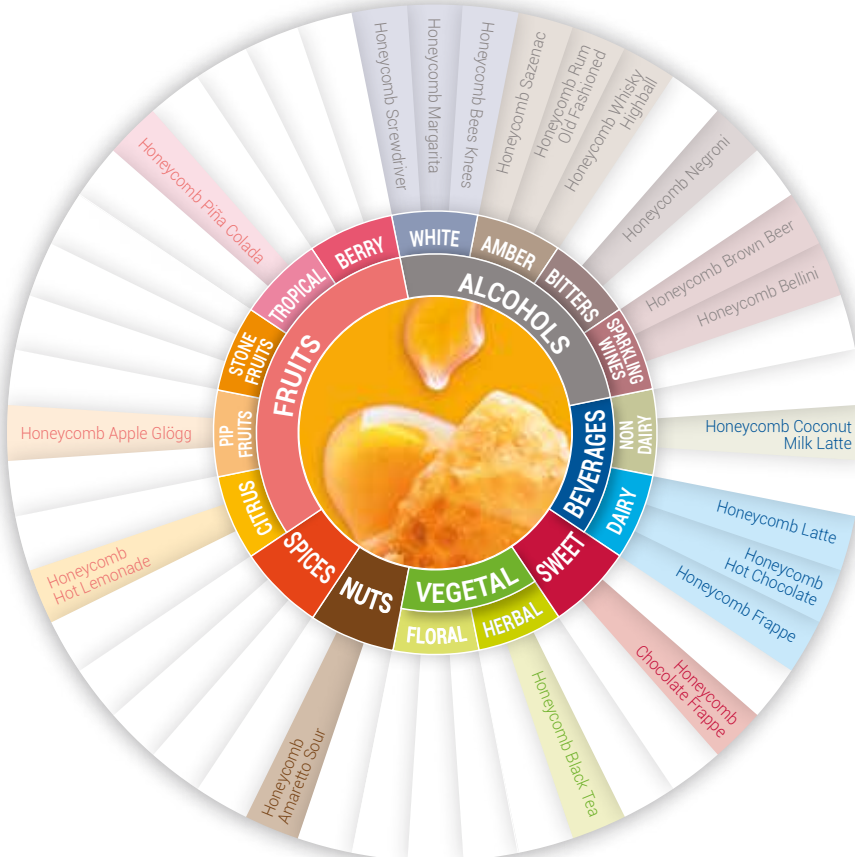


HONEYCOMB LATTE

- 20 ml MONIN Honeycomb syrup
- 180 ml steam milk
- Double espresso

Pour MONIN Honeycomb syrup into a cup. Extract coffee and pour over steamed milk. Garnish with whipped cream and decorate. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Honeycomb Rum Old Fashioned

- 15 ml MONIN Honeycomb syrup
- 50 ml dark rum
- 2 dashes aromatic bitters

Pour all ingredients into a mixing glass filled with ice cubes. Stir to combine. Strain over an ice block and garnish with and orange zest. Serve.



Honeycomb Iced Latte

- 20 ml MONIN Honeycomb syrup
- 180 ml semi skimmed milk or alternative
- Double espresso

Pour MONIN syrup into a highball glass filled with cubed ice. Pour over the milk. Extract coffee and pour over. Serve.



Honeycomb Frappé

- 30 ml MONIN Honeycomb syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml semi skimmed milk
- Ice cubes

Pour all ingredients into a blender jug. Add the ice. Blend on high for 30 seconds. Pour into a vessel of your choice. Garnish with whipped cream and decorate. Serve.



Honeycomb Bees Knees

- 20 ml MONIN Honeycomb syrup
- 50 ml gin
- 20 ml lemon juice

Pour all ingredients into a cocktail shaker filled with ice cubes. Shake and fine strain into a coupette glass. Garnish with a lemon zest. Serve.



Honeycomb Hot Chocolate

- 20 ml MONIN Honeycomb syrup
- 240 ml hot chocolate mix

Pour MONIN Honeycomb syrup into a cup. Pour over hot chocolate mix. Stir to combine. Garnish with whipped cream and decorate. Serve.



Honeycomb Margarita

- 15 ml MONIN Honeycomb syrup
- 50 ml blanco tequila
- 15 ml lime juice

Pour all ingredients into a shaker filled with ice cubes. Shake and fine strain into a rocks glass. Garnish with a lime wheel. Serve.

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DRINK RESPONSIBLY