

1883 SYRUPS
RECIPE BOOK
AUTHENTIC, INTENSE &
PURE SYRUPS FROM THE
FRENCH ALPS

1883

MAISON ROUTIN
FRANCE



Terry's Chocolate Orange Hot Chocolate

183
MAISON FONDÉE EN
FRANCE



YOU WILL NEED:

150ml milk

2 tsp cocoa powder

2 pumps 1883 Terry's
Chocolate Orange syrup

GARNISH:

Whipped cream

Terry's Chocolate

Grated orange peel

PREPARATION :

- In a toddy glass, mix syrup and cocoa powder
- Pour milk in a milk pot and warm up with a steam nozzle
- Add into the glass and stir well
- Garnish with desired toppings & enjoy!



Terry's Chocolate Orange Cappuccino

183
HAISON ROUJIN
FRANCE

YOU WILL NEED:

100ml milk

1 espresso

1 pump 1883 Terry's
Chocolate Orange syrup

GARNISH:

Whipped cream

Candied Orange

Grated dark chocolate



PREPARATION :

- Pour the syrup in a cappuccino cup
- Run an espresso directly into the cup
- In a milk pot, add milk and warm up with a steam nozzle
- Pour into the cup
- Garnish with toppings & enjoy!



Terry's Chocolate Orange Frappe

183
HAISON AGUTIN
FRANCE



YOU WILL NEED:

120ml Milk

40ml 1883 Frappe Mix

Handful of ice Cubes

2 pumps 1883 Terry's
Chocolate Orange syrup

GARNISH:

Terry's Chocolate

PREPARATION :

- In a blender, add all ingredients, and mix for 20-30 seconds
- Pour in a glass, garnish with desired toppings & enjoy!



Terry's Chocolate Orange Iced Coffee

183
HAISON AGUTIN
FRANCE

YOU WILL NEED:

60ml Milk

2 Espresso

2 pumps 1883 Terry's
Chocolate Orange syrup

GARNISH:

Ice Cubes



PREPARATION :

- In an old fashioned glass, add the Terry's Chocolate orange syrup
- Then put in the two espressos followed by the milk and stir well
- Garnish with the ice & enjoy!



Terry's Chocolate Orange Macchiato

183
HAISON AGUTIN
FRANCE



YOU WILL NEED:

150 ml Milk

1 Espresso

2 pumps 1883 Terry's
Chocolate Orange syrup

GARNISH:

Cocoa Powder

Orange peel

PREPARATION :

- Pour the syrup in a cup, and in a milk pot, add milk and warm up with a steam nozzle to have a milk foam
- Pour slowly the milk into the cup (using a bar spoon to have a layered drink)
- Run an espresso and pour it slowly on the top of the ingredients
- Garnish & enjoy!



Terry's Chocolate Orange Iced Tea

183
HAÏSSON AGUTIN
FRANCE

YOU WILL NEED:

150ml Black iced tea

Ice

2 pumps 1883 Terry's
Chocolate Orange syrup

GARNISH:

Mint sprigs

Lemon quarter

Orange quarter



PREPARATION :

- In a tall glass, add the ice
- Add all ingredients and stir well
- Garnish & enjoy!



Terry's Chocolate Orange Milkshake

183
HAÏMON ROUÏN
FRANCE



YOU WILL NEED:

150ml Milk

1 Scoop vanilla ice cream

2 pumps 1883 Terry's
Chocolate Orange syrup

GARNISH:

Whipped cream

1883 Chocolate Syrup

Terry's Chocolate

PREPARATION :

- In a blender, add all ingredients, and mix for 20-30 seconds, until smooth.
- Pour in a glass, garnish with desired toppings & enjoy!



Vanilla Macchiato

183
HALEON ROUJIN
FRANCE

YOU WILL NEED:

30ml Espresso

2 pumps Vanilla syrup

200ml Milk Foam

GARNISH:

Vanilla pod

Chocolate dusting



PREPARATION :

- Pour the chilled milk into a jug with the 1883 vanilla syrup
- Foam the steam wand to obtain a creamy, even consistency
- Pour into a toddy glass, and layer the espresso over it
- Garnish with a vanilla pod and chocolate & enjoy!



Vanilla Cappuccino

183
HAÏFON & OUTHIN
FRANCE



YOU WILL NEED:

2 pumps 1883 Vanilla syrup

30ml Espresso

120ml Whole milk

GARNISH:

Chocolate dusting

Toffee sauce

PREPARATION :

- Warm up milk to an homogeneous foam with a steam nozzle
- Pour the syrup in a large cup and run an espresso
- Pour the hot milk
- Garnish with a toffee sauce and chocolate dusting & enjoy!



Vanilla Latte

1883
HAÏROR ROUTIN
FRANCE



YOU WILL NEED:

60ml Espresso

250ml Cold semi-skimmed
milk

2 pumps 1883 Sugar Free
Vanilla syrup

GARNISH:

Caramel sauce

PREPARATION :

- Add 1883 Sugar Free Vanilla syrup and the espresso to a 12oz serving glass
- Steam the milk in a metal pitcher
- Pour the steamed milk into the cup
- Top with caramel sauce if desired & enjoy!



Vanilla Viennois

1883
HAZARD BROUIN
FRANCE

YOU WILL NEED:

2 pumps 1883 Vanilla syrup

70ml Almond milk

70ml Whole milk

GARNISH:

Vanilla powder

Whipped cream

Almonds



PREPARATION :

- Mix the milks in a milk pot and warm up with a steam nozzle
- Pour the syrup and milks in a large cup
- Coat with whipped cream
- Garnish with vanilla powder and almonds & enjoy!



Nocciola Goloso

1883
HAZELNUT SYRUP
FRANCE

YOU WILL NEED:

1 pump 1883 Hazelnut syrup

30ml Espresso

Whipped Cream

GARNISH:

Hazelnut Powder

Hazelnuts



PREPARATION :

- Pour the 1883 Hazelnut syrup in a cup and run an espresso
- Top with whipped cream (if whipped yourself - try adding the hazelnut syrup to the cream to create a flavoured whipped cream)
- Decorate with a whole hazelnut and hazelnut powder & enjoy!



American Hazelnut Coffee

1883
HAZELNUT ROUTIN
FRANCE

YOU WILL NEED:

50ml Bourbon

100ml Hot Espresso

50ml Whipped Cream

2 pumps 1883 Gingerbread
syrup

GARNISH:

Coffee Beans

Crushed Hazelnuts



PREPARATION :

- Heat the Whiskey with the syrup in a Toddy glass
- Pour a slightly diluted espresso in the glass
- Pour the coffee in the hot Whiskey / Syrup and cover with whipped cream
- Garnish with coffee beans and crushed hazelnuts if desired & enjoy!



Hazelnut Coffee Chaser

1883
HAZELNUT SYRUP
FRANCE

YOU WILL NEED:

1 pump 1883 Hazelnut Syrup

30ml Espresso

Whipped cream

GARNISH:

Grated Hazelnut

Cocoa powder

1/2 Hazelnut



PREPARATION :

- Pour the syrup in a shot glass
- Lay the coffee over the syrup, then cover with whipped cream
- Decorate with grated hazelnut, cocoa powder and half a hazelnut & enjoy!



Toffee Moccaccino

1883
HAISON ROUTIN
FRANCE

YOU WILL NEED:

2 pumps 1883 Caramel syrup

30ml Espresso

120ml Whole milk

GARNISH:

Chocolate Powder

Caramel sauce



PREPARATION :

- Pour the syrup and run an espresso in a large cup
- Warm up some milk to an homogeneous foam with a steam nozzle
- Sprinkle with chocolate powder and pour the hot milk
- Garnish with chocolate powder and caramel sauce & enjoy!



Toffespresso Viennois

1883
HAISON ROUTIN
FRANCE



YOU WILL NEED:

1 pump 1883 Caramel syrup

60ml Espresso

Whipped cream

GARNISH:

Toffee Sauce

PREPARATION :

- Pour the syrup and run an espresso lungo in an espresso cup
- Coat with whipped cream
- Garnish with toffee sauce & enjoy!



Caramel Latte

1883
HAÏSOP ROUÏN
FRANCE

YOU WILL NEED:

2 pumps 1883 Caramel syrup

30ml Espresso

150ml Milk

GARNISH:

Whipped Cream

Caramel Sauce



PREPARATION :

- Pour the 1883 Caramel syrup in a cup
- Prepare an espresso and gently stir it with the syrup
- Steam milk pour it on top of the rest of the ingredients
- Garnish with whipped cream and caramel sauce if desired & enjoy!



Caramel Mojito

183
MAISON FONDÉE
FRANCE

YOU WILL NEED:

1 pump 1883 Caramel syrup

20ml Rum

60ml soda water

1 cup crushed ice

GARNISH:

Mint Leaves

Lime

Orange peel



PREPARATION :

- Pour the Caramel syrup, the ice, the Rum in a glass
- Top up with Soda water
- Garnish with mint leaves, orange peel and lime & Enjoy!



Caramel Macchiato

1883
HAISON ROUTIN
FRANCE

YOU WILL NEED:

2 pumps 1883 Caramel syrup

30ml Espresso

200ml Milk

GARNISH:

Vanilla Pod



PREPARATION :

- Pour the chilled milk in a milk jug with the caramel syrup
- Foam with a steam wand to obtain a creamy, smooth consistency
- Pour in a glass, and layer the espresso over it
- Decorate with half a vanilla pod if desired & enjoy!



Moccaccino

1883
HAISON ROUTIN
FRANCE



YOU WILL NEED:

30ml Espresso

100ml Milk foam

2 pumps 1883 Sugar Free
Chocolate syrup

GARNISH:

Grated Chocolate

Chocolate Powder

PREPARATION :

- Pour the chocolate syrup in a large cup and add the espresso
- Foam the milk with a steam wand to obtain a creamy, smooth consistency and add to the espresso and syrup
- Sprinkle with chocolate powder and grated chocolate & enjoy!



Macchiato Goloso

1883
MAISON FONDÉE
FRANCE

YOU WILL NEED:

100ml Whole Milk

40ml Espresso

2 pumps 1883 Sugar
Free Chocolate syrup

GARNISH:

Cocoa Powder

Candied orange peels



PREPARATION :

- Heat and froth the milk with a steam nozzle
- Pour the 1883 Sugar Free Chocolate Syrup in a transparent Toddy glass and add the candied orange peels if desired
- Pour the hot milk and the coffee, then finish with the milk foam
- Decorate with the cocoa powder and candied orange peels & enjoy!



Noisette Au Chocolat

1883
HAISON ROUTIN
FRANCE



YOU WILL NEED:

60ml Espresso

1 Bar spoon milk

1 pump 1883 Sugar Free
Chocolate syrup

GARNISH:

Grated Chocolate shavings

PREPARATION :

- Warm up some milk with a steam nozzle
- Pour the 1883 Sugar Free Chocolate syrup in an espresso cup and run an espresso lungo
- Pour a bar spoon of milk foam
- Garnish with chocolate shavings & enjoy!



Dark Chocolate Coconut Mocha

183
HAÏMON ROUÏN
FRANCE

YOU WILL NEED:

150ml Milk

30ml Espresso

1 pump 1883 Coconut syrup

1 pump 1883 Sugar Free
Chocolate syrup

GARNISH:

Cocoa Powder



PREPARATION :

- Steam the milk and pour into a latte glass
- Prepare the espresso
- Whilst brewing, gently pour the syrups into the milk, creating a layer, gently pour the espresso by using a spoon
- Garnish with cocoa powder if desired & enjoy!



Coco Latte

1883
HAISON ROUJIN
FRANCE



YOU WILL NEED:

2 pumps 1883 Coconut syrup

30ml Espresso

120ml Milk foam

GARNISH:

Grated Chocolate

Grated Coconut

PREPARATION :

- Pour the espresso in a Toddy glass
- Pour the syrup and chilled milk in a milk jug
- Foam with a steam wand, then pour the espresso on top
- Garnish with grated chocolate and grated coconut if desired and enjoy!



Coconut Coffee

183
MAISON FONDÉE EN
FRANCE

YOU WILL NEED:

2 pumps 1883 Coconut syrup

100ml Whole milk

80ml Coffee

GARNISH:

Coconut shavings



PREPARATION :

- Pour the coffee and milk into a shaker filled with ice
- Strike energetically and filter into a tumbler to obtain a light foam
- Add the 1883 coconut syrup so that it settles at the bottom
- Decorate with coconut shavings if desired & enjoy!



Cookie by Night

1883
MAISON FONDÉE
FRANCE



YOU WILL NEED:

150ml Vanilla Ice cream

50g Dark Chocolate

500ml Milk

2 pumps 1883 Salted Caramel
syrup

GARNISH:

1/2 Cookie

Caramel sauce

Chocolate Whipped cream

PREPARATION :

- Make the dark chocolate by melting 50g of cooking chocolate in 500ml milk and leave to cool down
- Pour all the ingredients in a blender and blend until smooth
- Pour in a tall glass, decorate with cookies, whipped cream and caramel sauce and enjoy!



Salty Star

183
HAÏSSON AGUTIN
FRANCE

YOU WILL NEED:

30ml espresso

90ml Milk foam

2 pumps 1883 Salted
Caramel syrup

GARNISH:

Caramel sauce

Coffee beans



PREPARATION :

- Pour the espresso into a Toddy glass
- Pour the chilled full-cream milk and 1883 Salted Caramel syrup into a milk jug
- Foam with a steam wand to obtain a creamy, smooth texture, then pour in the glass
- Decorate with caramel topping and coffee beans if desired & enjoy!



Salted Caramel Macchiato

1883
HAÏSSON ROUÏN
FRANCE



YOU WILL NEED:

30ml Espresso

200ml Steamed Milk

Caramel Sauce

2 pumps 1883 Salted Caramel
syrup

GARNISH:

Chocolate dusting powder

PREPARATION :

- Add 1883 Salted Caramel syrup and Caramel sauce to a warmed 12 oz. cup
- Add espresso and stir. Fill with steamed milk
- Garnish with chocolate dusting powder & Enjoy!



183

MAISON ROUTIN
FRANCE

**AIMIA[®]
FOODS**

For more information please contact Aimia Foods Ltd customer services on

01942408600 or visit aimiafoods.com