

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

BREAKFAST



Yogurt Parfait

INGREDIENTS

1 cup plain yogurt
1 ½ tablespoons Monin Premium Syrup or Fruit Purée of choice

METHOD

In a small bowl, mix or stir ingredients until thoroughly combined. Build parfait by layering flavored yogurt with fruit, nuts, and/or granola as appropriate to the selected flavor.



Flavored Oatmeal

INGREDIENTS

1 cup prepared oatmeal
1 ½ tablespoons Monin Premium Syrup of choice

METHOD

In a small bowl, mix or stir ingredients until thoroughly combined. Top with fruit or nuts as appropriate to the selected flavor.



Custom Breakfast Syrup & Flavored Butter

Flavored Syrup

INGREDIENTS

¾ cup maple syrup or Dark Karo Syrup
¼ cup Monin Premium Syrup of choice

METHOD

Whisk ingredients until thoroughly combined. Serve at room temperature.

Flavored Butter

INGREDIENTS

1 pound butter, softened to room temperature (not melted)
¼ cup Monin Premium Syrup or Fruit Purée of choice
Suggestion: Add 1 to 2 teaspoons of spice, seasoning, herbs, citrus zest and/or nuts as appropriate to the selected flavor.

METHOD

In a small bowl or mixer, whisk or mix together ingredients until well combined and smooth. Use immediately or cover and refrigerate.

BREAKFAST



Salted Dulce de Leche French Toast

INGREDIENTS

1 cup half & half (or sub whole milk)
4 large eggs
1/2 cup Monin Crème Caramel Syrup
1/4 teaspoon salt
6 slices brioche, challah bread or Texas Toast (1/2-inch thick)
4 tablespoons butter
Monin Dulce de Leche Sauce
Fleur de Sel (or sub kosher sea salt)

METHOD

In medium size bowl, whisk together the half & half, eggs, Monin Crème Caramel Syrup, and salt. Pour custard mixture into a pie pan and set aside. Preheat oven to 375° F. Dip bread into mixture, allow to soak for 20 seconds on each side, and then remove to a sheet pan and allow to sit for 1 to 2 minutes. Over medium-low heat, melt 1 tablespoon of butter in a 10-inch nonstick sauté pan. Place 2 slices of bread at a time into the pan and cook until golden brown, approximately 2 to 3 minutes per side. Remove from pan and place on rack in oven for 5 minutes. Repeat with all 6 slices. Serve immediately with Monin Dulce de Leche Sauce and fleur de sel.



Peach & Cherry Muffins

INGREDIENTS

2 eggs
1/2 cup butter, melted
3/4 cup sugar
1 cup sour cream
1 cup Monin Peach Fruit Purée
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
3/4 cup dried cherries, coarsely chopped

METHOD

Preheat oven to 350° F. In a medium mixing bowl, stir together the eggs, melted butter, sugar, sour cream and Monin Peach Fruit Purée until combined. In another mixing bowl, sift together flour, baking powder, baking soda, salt and cinnamon. Add the chopped dried cherries to the dry ingredients and toss to coat the cherries. Fold cherries and dry ingredients into the egg mixture and mix until just combined. Mixture will appear clumpy. Line muffin tins with paper liners, spoon in mixture to approximately 3/4 full. Sprinkle the tops with sugar. Bake for 25 to 30 minutes, or until they begin to turn golden in color.
Yield: Approximately 18 to 20 muffins