

Brown Butter Toffee Latte

Glass Size: 16 oz.

- 1 oz. Monin Brown Butter Toffee Syrup
- 2 shots espresso
- 5 oz. milk

Combine ingredients, except milk, in serving cup then stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently, and garnish.



Brown Butter Iced Latte

Glass Size: 16 oz.

- 1 oz. Monin Brown Butter Syrup
- 2 shots espresso
- 5 oz. milk
- ice

Fill serving glass with ice. Add remaining ingredients. Cap and shake vigorously or transfer from serving glass to other glass and back. Garnish.



Toffee Dulce Shake

Glass Size: 16 oz.

- ¾ oz. Monin Brown Butter Toffee Syrup
- 1 oz. Monin Dulce de Leche Sauce
- 3 scoops vanilla ice cream
- 2 oz. milk

Combine ingredients in mixing tin. Spindle mix until smooth. Pour into serving glass and garnish.



Brown Butter White Mocha

Glass Size: 16 oz.

- ½ oz. Monin White Chocolate Sauce
- ¾ oz. Monin Brown Butter Syrup
- 2 shots espresso
- 6 oz. milk

Combine ingredients, except milk, in serving cup then stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently, and garnish.



BBT Espresso Martini

Glass Size: 8 oz.

- ½ oz. Monin Brown Butter Toffee Syrup
- ½ oz. Kahlua® Coffee Liqueur
- 1 oz. premium vodka
- 2 oz. espresso

Combine ingredients in shaker in the order listed. Cap and shake vigorously. Strain into chilled serving glass and garnish.



Brown Butter Manhattan

Glass Size: 8 oz.

- 2 oz. bourbon
- ¼ oz. sweet vermouth
- ½ oz. Monin Brown Butter Syrup
- 2 dashes orange bitters

Pour ingredients into mixing glass. Add ice and stir. Strain into chilled glass and garnish.




MONIN®

Monin Gourmet Flavorings • 2100 Range Road • Clearwater, FL 33765

Phone: 727-461-3033 • Toll Free: 800-966-5225 • Fax: 727-461-3305 • www.monin.com