

*Flavored  
steamers*



# Recommended Set up



**Above are the tools which will allow you an effective delivery**

- MONIN Bottle racks: Heavy duty, next to the coffee machine
- MONIN pumps: For recipe consistency and better cost control

# Standard cups size



9 Oz

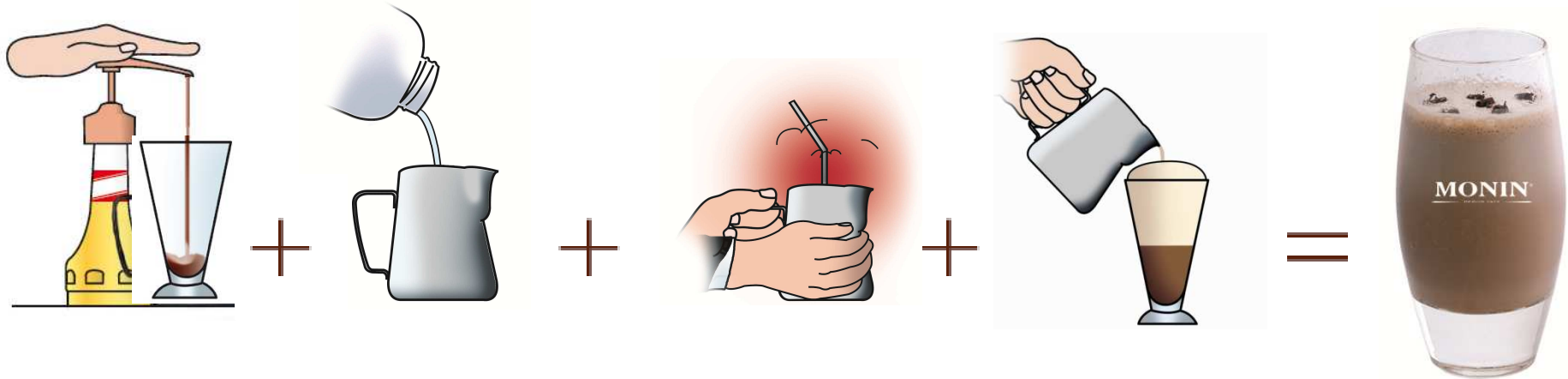


12 Oz (Today serving size)



16 Oz

# Flavored Steamers



## Recipe:

2 Pumps (20 ml) MONIN syrup

Or

2 Pumps (30 ml) MONIN sauces or Fruit mix

250 ml milk

Pour MONIN Flavoring into a glass or paper cup

Steam milk until frothy.

Pour milk over MONIN flavoring

Serve.

## MONIN notes:

MONIN Flavors can also be steamed together with the milk



## *Flavor suggestion:*

**MONIN Syrup:** Caramel, vanilla, hazelnut, gingerbread, hazelnut, amaretto, crème brûlée, chocolate cookie, chocolate, chocolate mint, cinnamon, coffee, banana, Irish, maple spice, pear, pistachio, roasted hazelnut, toffee nut, white chocolate, French vanilla...

**MONIN Fruit mix:** Banana, Coconut

**MONIN Sauces:** Caramel, White or Dark Chocolate

## Flavored Steamers

### MONIN advises:

- Not all MONIN flavors can be suitable for such hot application, as some of the MONIN too acidic flavors might curdle the milk,  
*i.e. Cherry, Citrus, Passion Fruit, some of the berries...*
- Nuts & spice flavors will be more appropriate for it.
- For a more delightful recipe, whipped cream can be added on top of the drink.
- While mixing cold milk and MONIN flavorings in a spindle mixer with ice cubes, you obtain a delicious foamy SHAKE.