

Monin Gourmet Flavorings
Presents:
Culinary Creations

*An introduction to using Monin products to add
flavor that will enhance your culinary recipes*



Backed by over 100 years of French flavoring expertise and an uncompromising standard of quality, Monin Gourmet Flavorings is continuously dedicated to providing premium flavoring products for creating distinctively delicious recipes.

Monin is the world's leading producer of the finest flavored syrups, gourmet sauces, fruit purees and fruit smoothie mixes. With over 200 products made from premium and authentic ingredients, Monin ensures ultimate taste and ultimate creativity for innovative flavor solutions.

Cutting edge innovation, a passion for quality, and the highest production and service standards make Monin your single source provider for beverage and culinary flavoring needs and much more!

Transform recipes from the ordinary to extraordinary with an endless palette of flavor and color options. Easily add signature flavor to your menu with a wide variety of classic, seasonal, and contemporary flavors from Monin.

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DESSERTS



BREAKFAST



CREPE FILLING

8 ounces cream cheese, softened
 2/3 cup powdered sugar
 3 tablespoons Monin® Raspberry Syrup*
 1/2 teaspoon lemon zest or lemon juice
 1/2 cup Monin® Dark Chocolate Sauce

BASIC CREPES

1 cup unbleached all-purpose flour
 1/4 teaspoon salt
 2 large eggs
 1 1/4 cups (or more) whole milk
 (do not use low-fat or non-fat milk)
 butter, melted

RASPBERRY & CHOCOLATE CREPES

CREPE FILLING

In a medium size bowl, blend cream cheese, powdered sugar, Monin® Raspberry Syrup and lemon juice. With a wire whisk or electric mixer, mix until well combined, smooth and creamy. Set aside or refrigerate until needed. Remove from refrigeration at least 30 minutes prior to use.

To serve, spread 2 to 4 tablespoons of filling onto each crepe, drizzle with 1 tablespoon Monin® Dark Chocolate Sauce and fold crepe into quarters. Garnish with fresh raspberries and powdered sugar if desired.

BASIC CREPES

In a blender, process the flour, salt, eggs and milk until the mixture is smooth. If necessary, add more milk to batter by the tablespoon to thin to the consistency of heavy whipping cream. Pour into medium bowl. Cover and let stand in refrigerator for 1 hour.

Heat 8-inch-diameter nonstick skillet over medium-high heat. Brush with melted butter. Pour 3 tablespoons batter into skillet and swirl to coat bottom evenly. Cook until top appears dry, loosening sides of crepe with spatula, about 45 seconds. Turn and cook until brown spots appear on second side, about 30 seconds. Turn crepe out onto plate. Repeat with remaining batter, brushing skillet with butter and stacking crepes on plate.

Continue until all batter is gone. After they have cooled you can stack them and store in sealable plastic bags in the refrigerator for several days or in the freezer for up to two months. When using frozen crepes, thaw on a rack before use.

YIELD: Approximately 8 crepes

* We also suggest Monin Wildberry, Mango, Peach, Strawberry, Banana, Caramel, White Chocolate, or Roasted Hazelnut Syrup.



FLAVORED OATMEAL

1 cup cooked oatmeal

2 to 3 tablespoons Monin® Premium Syrup*

FLAVORED OATMEAL

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Mix desired Monin® Premium Syrup with prepared oatmeal at the rate of 2 tablespoons of selected Monin® Premium Syrup per cup of oatmeal. Stir until thoroughly combined. Top with fruit and nuts as appropriate to the selected flavoring.

For bolder flavor, add additional tablespoon of the selected Monin® Premium Syrup.

Note: Add Monin® Premium Syrup after cooking, at time of service. Do not attempt to hold hot as flavoring may dissipate.



** To complement the healthy aspects of oatmeal, try Monin Sugar Free Almond, Sugar Free Amaretto, Sugar Free Caramel, Sugar Free Irish Cream, Sugar Free Pomegranate, Sugar Free Raspberry, Sugar Free Mango, or Sugar Free Vanilla Syrup.*



DARK CHOCOLATE WAFFLES

1 3/4 cups all-purpose flour
 1 tablespoon sugar
 1/2 cup cocoa powder
 1 teaspoon baking powder
 1 teaspoon salt
 1/2 teaspoon baking soda
 3 whole eggs, beaten
 3/4 cup Monin® Dark Chocolate Sauce
 4 tablespoons unsalted butter, melted & slightly cooled
 1 teaspoon pure vanilla extract
 1 1/4 cups whole milk, room temperature
 vegetable spray, for waffle iron

MAPLE-HAZELNUT SYRUP

3/4 cup maple flavored syrup
 1/4 cup Monin® Roasted Hazelnut Syrup

DARK CHOCOLATE WAFFLES**DARK CHOCOLATE WAFFLES**

Preheat waffle iron according to manufacturer's directions. In a medium bowl, whisk together the flour, sugar, cocoa powder, baking powder, salt and baking soda, set aside. In another medium bowl, beat together the eggs, Monin® Dark Chocolate Sauce, melted butter and vanilla, then mix in the milk. Add the wet ingredients to the dry ingredients and stir just until combined. Allow to rest for 5 minutes.

Spray the waffle iron with vegetable spray and ladle the recommended amount of waffle batter onto the center of the iron. Close the iron top and cook until the waffle is crispy on both sides and is easily removed from iron. Serve immediately or keep warm in a 200°F oven until ready to serve

MAPLE-HAZELNUT SYRUP

Whisk ingredients together until thoroughly combined. Serve at room temperature.

OPTIONAL TOPPINGS

Maple-Hazelnut Syrup (recipe above) & roasted hazelnuts (recipe on page 20) or Monin® Banana Fruit Purée & fresh banana slices

Yield: Approximately 8 Belgian waffles



FLAVORED CREAM CHEESE

1 cup cream cheese, softened
2 to 3 tablespoons Monin® Premium Syrup*

FLAVORED CREAM CHEESE

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Mix desired Monin® Premium Syrup with softened cream cheese at the rate of 2 tablespoons of selected Monin® Premium Syrup per cup of cream cheese. Stir until thoroughly combined. For bolder flavor, add additional tablespoon of the selected Monin® Premium Syrup.



** Cream cheese is a perfect match for most Monin® Premium Syrups. We suggest Monin® Pumpkin Spice, Spiced Brown Sugar, Cinnamon Bun, Gingerbread, Blackberry, Habanero Lime, Hibiscus, or Blueberry Syrup.*



PRALINE FRENCH TOAST

1 cup whole milk or half-and-half
 4 large eggs
 1/2 cup Monin® Praline Syrup
 1/4 teaspoon salt
 6 to 8 (1/2-inch) slices brioche, challah bread or Texas Toast
 4 tablespoons unsalted butter

CANDIED PECANS

2 1/2 cups pecan halves
 2 teaspoons vegetable oil
 1 cup sugar
 1 teaspoon cinnamon
 3/4 teaspoon salt
 1/4 cup water
 1 teaspoon pure vanilla extract

PECAN PRALINE FRENCH TOAST**PRALINE FRENCH TOAST**

In medium size mixing bowl, whisk together the milk or half-and-half, eggs, Monin® Praline Syrup and salt. You may prepare ahead of time and refrigerate overnight if desired. When ready to cook, pour mixture into a pie pan and set aside. Preheat oven to 375°F. Dip bread into mixture, allow to soak for 30 seconds on each side, 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 directly on rack in oven for 5 minutes. Repeat with all 8 slices. Serve immediately with Monin® Caramel Sauce and candied pecans.

CANDIED PECANS

Combine pecans and oil in a flat baking pan; stir until pecans are coated evenly. Roast in a 300°F oven for 20 to 25 minutes, stirring frequently. Set aside and allow to cool.

Combine sugar, cinnamon, salt, and water in a saucepan; cook, stirring, over medium heat until sugar is dissolved. Boil to 236°F of a candy thermometer or to soft ball stage.* Remove from heat; blend in vanilla. Add pecans and stir until mixture is smooth in appearance. Turn out onto waxed paper and use a fork to separate pecans.

*Test for soft ball stage by dropping a small amount of syrup into chilled water. Temperature is correct when droplet forms a ball, but is soft enough to flatten when picked up with fingers.

YIELD: Approximately 6 slices of brioche French toast



FLAVORED YOGURT PARFAIT

1 cup yogurt

2 to 3 tablespoons Monin® Premium Syrup*

Your choice of fruits, nuts and/or granola

FLAVORED YOGURT PARFAIT

FLAVORED YOGURT PARFAIT

Mix desired Monin® Premium Syrup with yogurt at the rate 2 tablespoons of selected Monin® Premium Syrup per cup of yogurt. Stir until thoroughly combined. Layer with fruit, nuts and/or granola as appropriate to the selected flavoring.

For bolder flavor, add additional tablespoon of the selected Monin® Gourmet Flavoring.



** Adding Monin® Premium Syrup to yogurt provides a simple way to add a unique flavor dimension. We suggest Monin® Coconut, Rock Melon Cantaloupe, Granny Smith Apple, Peach, Desert Pear, Ruby Red Grapefruit, or Key Lime Pie Syrup.*



ROASTED HAZELNUT SCONES

2 cups all-purpose flour
 1/3 cup + 1 tablespoon sugar (divided)
 1 teaspoon baking powder
 1/4 teaspoon baking soda
 1/2 teaspoon salt
 8 tablespoons unsalted butter, frozen
 1/2 cup roasted hazelnuts, cracked (medium size pieces)
 1/4 cup Monin® Roasted Hazelnut Syrup
 1 large egg
 1/3 cup sour cream

ROASTED HAZELNUTS

shelled hazelnuts

ROASTED HAZELNUT SCONES**ROASTED HAZELNUT SCONES**

Adjust oven rack to lower-middle position and preheat oven to 400°F. Prepare the roasted hazelnuts (see recipe).

In a medium bowl, mix flour, 1/3 cup sugar, baking powder, baking soda and salt. Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in butter (mixture should resemble coarse meal) and then stir in the roasted hazelnut pieces.

In a small bowl, whisk sour cream, Monin® Roasted Hazelnut Syrup and egg until smooth.

Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places and there may not seem to be enough moisture at first, but as you continue to press, the dough will come together.)

Place on a lightly floured surface and pat into a 7- to 8-inch circle about 3/4 inch thick. Sprinkle with remaining 1 tablespoon of sugar. Use a sharp knife to cut into 8 triangles; place on a cookie sheet (preferably lined with parchment paper) about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool for 5 minutes and serve warm or at room temperature.

ROASTED HAZELNUTS

Preheat the oven to 375°F. Place desired amount of shelled hazelnuts in a heavy duty resealable plastic bag, press the air out of the seal. Place the bag of hazelnuts on a cutting board and, using a solid, flat-bottomed object, such as a heavy sauce pan or a cast iron skillet, crack the nuts into large pieces.

Spread the cracked hazelnuts on an ungreased cookie sheet and toast for about 7 minutes, until golden. Let cool.

YIELD: Approximately 8 scones



ROASTED HAZELNUT PANCAKES

2 cups all-purpose flour, sifted or stirred

2 1/2 teaspoons baking powder

1 tablespoon sugar

1/2 teaspoon salt

2 large eggs

4 tablespoons Monin® Roasted Hazelnut Syrup

1 1/4 to 1 1/2 cups whole milk

2 tablespoons unsalted butter, melted

ROASTED HAZELNUT PANCAKES with DARK CHOCOLATE SAUCE

ROASTED HAZELNUT PANCAKES

In a large bowl, sift together flour, baking powder, sugar and salt. In a separate medium bowl, whisk together the eggs, Monin® Roasted Hazelnut Syrup and 1 1/4 cups of milk; add to flour mixture, stirring only until smooth. Blend in melted butter. If the batter seems too thick to pour, add a little more milk. Cook on a hot, greased griddle, using about 1/3 cup of batter for each pancake. Cook until bubbly, a little dry around the edges and lightly browned on the bottom; turn and brown the other side.

Serve topped with Monin® Dark Chocolate Sauce and roasted hazelnuts if desired (recipe on page 20).

YIELD: Approximately 6 pancakes



LUNCH



CHICKEN & APPLE SALAD

6 ounces salad mix (romaine and spring mix)
 1 ounce Creamy Granny Smith Apple
 Vinaigrette (recipe follows)
 4 to 5 oz. grilled or pan-seared boneless chicken
 breast or thigh (sliced and served warm)
 5 or 6 Fuji apple slices
 1 1/2 ounces large blue cheese crumbles
 1 ounce candied pecans (recipe on page 16)
 3/4 ounce dried cherries

CREAMY GRANNY SMITH APPLE VINAIGRETTE

1/3 cup Monin® Granny Smith
 Apple Syrup
 1/4 cup apple cider vinegar
 1/4 cup extra virgin olive oil
 1/4 cup mayonnaise
 1 1/2 teaspoons Dijon mustard
 1 teaspoon ground cinnamon
 1/2 teaspoon kosher salt
 pinch of cayenne pepper

CHICKEN & APPLE SALAD

CHICKEN & APPLE SALAD

In a mixing bowl, toss the salad mix with the dressing until evenly coated. Place the dressed greens into the desired serving dish and top (randomly) with remaining ingredients.

YIELD: One entrée salad

CREAMY GRANNY SMITH APPLE VINAIGRETTE

Mix all ingredients thoroughly, seal and shake if needed. Cover and refrigerate. Use to dress salad greens.

YIELD: Approximately 1 cup (enough for 4 or 5 entrée salads)



SOUP

5 cups peeled cantaloupe (about 3 1/2 pounds)
 4 to 5 large ripe peaches, chopped (about 4 cups)
 1/2 cup Monin® Rock Melon Cantaloupe Syrup
 2 tablespoons minced shallots
 2 tablespoons fresh lemon juice
 1 tablespoon sherry vinegar
 3/8 teaspoon kosher salt

RELISH

2 cups English cucumber, peeled, seeded, small dice
 1/2 cup red onion, small diced
 4 red jalapeño peppers, small diced
 1 lemon, juiced (roughly 1-2 tablespoons)
 1 1/2 teaspoons sea salt
 2 teaspoons freshly ground black pepper

TOPPINGS & SERVICE

7 ounces prosciutto slices
 1/4 cup fresh mint, finely chopped

CANTALOUPE-PEACH GAZPACHO

with CRISP PROSCIUTTO

SOUP

Place the ingredients in a blender or food processor (cantaloupe through the salt), and process until smooth. Place in refrigerator to chill while preparing the relish and garnish.

RELISH

Combine the ingredients in a mixing bowl. Mix gently with a rubber spatula until well combined.

CRISP PROSCIUTTO

Heat oven to 350°F. Line a sheet tray with parchment paper and lay out prosciutto slices, leaving a little space between each. Bake for approximately 8 minutes. Allow to cool/drain completely on a wire rack over another sheet tray. Tear into medium size pieces.

SERVICE

Pour the soup into a bowl. Add a spoonful of the relish in the middle of the bowl. Top with prosciutto and fresh mint.

YIELD: Approximately 5 cups



BACON, PEAR & RASPBERRY GRILLED CHEESE

4 slices sturdy, whole grain or multi-grain bread
4 tablespoons Monin® Raspberry Cream Cheese
(recipe follows)

4 slices Muenster cheese
8 slices thick-cut bacon, cooked
1/4 cup thinly sliced ripe pear (substitute with
Granny Smith apple if pears are not available)
1 to 2 tablespoons unsalted butter

RASPBERRY CREAM CHEESE

1 tablespoon Monin® Raspberry Fruit
Purée
1/3 cup cream cheese, softened

BACON, PEAR & RASPBERRY GRILLED CHEESE

BACON, PEAR & RASPBERRY GRILLED CHEESE

Preheat griddle or panini press to medium-high heat. Prepare the Raspberry Cream Cheese (see recipe).

Assemble sandwiches in this order: bread, Monin® Raspberry Cream Cheese (on both slices), Muenster cheese (1 slice on each slice of bread), 4 slices bacon, sliced pear or apple.

Spread butter on top and bottom of sandwich and grill for 4 to 8 minutes (turning once), or until cheese is melted and top is golden brown.

RASPBERRY CREAM CHEESE

In a medium bowl, combine the Monin® Raspberry Fruit Purée with the softened* cream cheese and whisk until thoroughly combined and smooth.

*Soften by placing cream cheese in a microwaveable dish and microwave on HIGH for 10 seconds, or until softened.

YIELD: 2 sandwiches



PURÉED PEA SOUP with TRUFFLE OIL

2 pound bag of good quality frozen peas
 1/4 cup Monin® Organic Agave Nectar
 (approximate)
 salt, to taste
 1 1/2 to 2 cups vegetable stock
 white truffle oil
 Parmesan Crisps (recipe follows)

PARMESAN CRISPS

7 ounces Parmigiano-Reggiano, grated
 silicon baking mat

PURÉED PEA SOUP

with TRUFFLE OIL

PURÉED PEA SOUP with TRUFFLE OIL

Place frozen peas in colander and run cool water over them just until they are no longer frozen (avoid allowing peas to become soft/mushy). Drain thoroughly and transfer peas to a food processor, process until smooth.

Add Monin® Organic Agave Nectar and salt to the puree and process to combine.

Add 1 1/2 cups vegetable stock and process briefly. Check consistency; if a thinner texture is desired, add additional stock and process again until combined.

Force the pea purée through a sieve into a medium sauce pan to remove solids.

Add and adjust salt to taste.

Warm; gently over low heat until just hot (do not allow to boil). Ladle soup into serving vessels and drizzle a bit of white truffle oil onto the top of each serving. Garnish with a Parmesan Crisp on the side.

YIELD: Approximately 4 cups

PARMESAN CRISPS

Preheat oven to 325°F. Sprinkle about 3 teaspoons of finely grated cheese near one corner of the silicon baking mat and spread the cheese into a thin 2 inch circle using your fingers. Repeat with the remaining cheese, leaving a 1/2 inch of space between each cheese circle.

Bake for 8 to 10 minutes or until they are golden brown. Use a small metal or heat safe spatula to very gently dislodge them from the mat and transfer to a plate to cool. They will be soft while removing from mat but will harden as they cool.

YIELD: Approximately 10 demitasse servings



APPETIZERS/SNACKS



CRANBERRY-JALAPEÑO CREAM CHEESE DIP

- 12 ounces fresh cranberries
- 5 green onions, chopped
- 1/2 cup fresh cilantro, chopped
- 2 jalapeño peppers, finely diced
- 3/4 cup sugar
- 1/2 teaspoon cumin
- 1/4 teaspoon salt
- 1/3 cup + 2 tablespoons Monin® Habanero Lime Syrup (divided)
- 16 ounces cream cheese, softened

CRANBERRY-JALAPEÑO CREAM CHEESE DIP

CRANBERRY-JALAPEÑO CREAM CHEESE DIP

Pulse the cranberries in a food processor or blender until coarsely chopped. Add the green onions, cilantro, jalapeño, sugar, cumin, salt and 2 tablespoons of the Monin® Habanero Lime Syrup and pulse until the ingredients are well combined and finely chopped (do not allow to purée). Transfer the mixture to a bowl and cover; refrigerate for at least 4 hours (or overnight) so that the flavors have time to develop.

Just prior to serving, use an electric mixer, blender, food processor or hand whisk to beat cream cheese and remaining 1/3 cup of Monin® Habanero Lime Syrup until fluffy.

Spread the cream cheese mixture in an even layer on a serving plate or in a 9-inch pie dish. Top with the cranberry-jalapeño mixture, spreading evenly over the top of the cream cheese.

Serve with crostini, assorted crackers, tortilla, or vegetable chips.

YIELD: Approximately 16 servings



GRILLED PEACH TERIYAKI SHRIMP SKEWERS

3/4 cup teriyaki marinade (homemade or bottled)

3/4 cup + 2 tablespoons Monin® Peach Fruit Purée

2 tablespoons fresh lime juice

2 tablespoons fresh ginger, minced

1 pound large shrimp, shelled and deveined (21/25 count)

2 fresh peaches, cut into 16 chunks

1/2 large red onion, cut into 1-inch squares

GRILLED PEACH TERIYAKI SHRIMP SKEWERS

GRILLED PEACH TERIYAKI SHRIMP SKEWERS

In a medium mixing bowl, combine the teriyaki marinade, full amount of Monin® Peach Fruit Purée, lime juice and minced ginger. After thoroughly mixed, reserve 1/2 cup of the prepared marinade mixture to use as a dipping sauce.

In a large resealable plastic bag, combine finished marinade and shrimp; toss to coat evenly. Allow to marinate in the refrigerator for at least 1 hour prior to grilling.

Soak your skewers if you are using wood.

Thread shrimp onto skewers alternately with peach and onion chunks.

Grill about 2 to 3 minutes on each side or until shrimp is pink, basting with the marinade throughout cooking. Serve with reserved sauce on the side for dipping.

YIELD: Approximately 6 skewers (4 shrimp each)



CANTALOUPE & PROSCIUTTO CROSTINI

1 baguette (French bread or similar Italian bread)

1/2 cup olive oil

10 ounces prosciutto (thinly sliced)

1 6 ounces cream cheese, room temperature

1/4 cup Monin® Rock Melon Cantaloupe Syrup

1 teaspoon fresh lime juice

1/4 teaspoon salt

Note: For a refreshing alternative, substitute Monin® Mojito Mix for the Monin® Rock Melon Cantaloupe Syrup and use fresh mint in place of the fresh lime juice.

CANTALOUPE & PROSCIUTTO CROSTINI

CROSTINI

Preheat oven to 450°F. Slice the baguette on a diagonal into approximately 1/2 inch thick slices. Coat one side of each slice with olive oil using a pastry brush. Place on a cooking sheet, olive oil side down. It is important to use the top rack of the oven while toasting; multiple batches may be necessary. Toast for 5 to 6 minutes, until the bread just begins to turn golden brown.

PROSCIUTTO CRISPS

Reduce oven heat to 375°F. Line a baking sheet with parchment paper. Lay the prosciutto flat on parchment paper. Bake until fat turns golden and meat is darker, about 10 to 15 minutes (rotating the baking sheet halfway through baking time).

Using tongs, carefully transfer prosciutto to paper towels, allow to drain.

After prosciutto cools, hand-tear into approximately 1/2 inch squares.

CANTALOUPE SPREAD

In a medium bowl, beat cream cheese, Monin® Rock Melon Cantaloupe Syrup, lime juice, and salt with an electric mixer on medium speed until well blended and smooth.

ASSEMBLY

Spread 1 to 2 tablespoons of prepared Rock Melon Spread onto each slice of toasted crostini. Top with 1/2 ounce of crisp prosciutto.

YIELD: Approximately 20 pieces



SPICY MANGO CHICKEN WINGS

1 cup hot wing sauce (homemade or bottled)
 2 tablespoons Monin® Spicy Mango Syrup
 24 chicken wing/drumette pieces

SPICY MANGO CHICKEN WINGS

SPICY MANGO WING SAUCE

In medium size mixing bowl, whisk together the hot wing sauce and Monin® Spicy Mango Syrup until well combined. Store at room temperature.

YIELD: Approximately 1 cup

FRIED CHICKEN WINGS

Using a fryer or a large pot, heat oil to 350°F. Deep fry 24 chicken wing/drumette pieces until golden and crispy, approximately 10 minutes. Toss cooked wings with prepared sauce, drain off excess sauce and serve.

GLAZED CHICKEN WINGS

Preheat oven to 375°F. Place 24 chicken wing/drumette pieces in a 9x13 inch baking dish. Pour prepared mixture over the chicken and toss to coat. Bake in preheated oven, tossing occasionally for one hour, or until sauce is caramelized.

GRILLED CHICKEN WINGS

Heat grill. When ready to grill, oil grill rack. Place 24 chicken wing/drumette pieces on gas grill over medium-high heat or on charcoal grill 4- to 6-inches from medium-high coals. Cook 10 to 15 minutes or until chicken is fork-tender and juices run clear, turning frequently. Toss grilled wings with prepared sauce, drain off excess sauce and serve.



ENTRÉES



PENNE PASTA with PROSCIUTTO & HAZELNUT CREAM SAUCE

9 ounces penne pasta, cooked
 1 cup Monin® Hazelnut Cream Sauce (recipe follows)
 1 ounce prosciutto crisps (recipe on page 40)
 1 ounce roasted hazelnuts (recipe on page 20)
 1 teaspoon fresh sage, chopped
 2 teaspoons fresh chives, chopped
 1 ounce shaved Parmesan or Parmesan curls

HAZELNUT CREAM SAUCE

4 tablespoons butter
 1 shallot, minced
 1/8 teaspoon crushed red pepper flakes
 1 pint heavy whipping cream
 6 ounces Parmigiano-Reggiano, shredded
 4 tablespoons Monin® Roasted Hazelnut Syrup

PENNE PASTA with PROSCIUTTO & HAZELNUT CREAM SAUCE

PENNE PASTA with PROSCIUTTO & HAZELNUT CREAM SAUCE

Toss pasta and Hazelnut Cream Sauce (see recipe) together in a mixing bowl until the pasta is evenly coated. Place the sauced pasta into desired serving dish and top with prosciutto and roasted hazelnuts. Garnish with fresh herbs and Parmesan cheese.

YIELD: 1 entrée serving

HAZELNUT CREAM SAUCE

Melt butter slowly in a sauté pan over low heat. Add the shallots and the crushed red pepper flakes, bring the temperature up to just above medium-low heat and allow it to fry a bit. Reduce the temperature back down to medium-low before the butter browns. Stir in the cream and the Parmigiano-Reggiano.

Stir the sauce regularly until all of the solids are dissolved and the sauce is uniformly thick; this may take 3 to 5 minutes.

Remove the pan from heat and allow to cool 1 to 2 minutes. Stir in Monin® Roasted Hazelnut Syrup. Ladle over or toss with pasta and serve immediately.

YIELD: 2 1/2 cups



WILDBERRY BBQ SAUCE

1 cup hickory barbecue sauce (homemade or bottled)

2 tablespoons Monin® Wildberry Fruit Purée
premixed rub of choosing
rack of ribs

RIBS with WILDBERRY BBQ SAUCE

WILDBERRY BBQ SAUCE

In medium size mixing bowl, whisk together the hickory barbecue sauce and Monin® Wildberry Fruit Purée until well combined. Store at room temperature.

GRILLED RIBS

Preheat grill to approximately 275°F. Lightly season ribs with a premixed rub of your choosing so that it forms a light crust. Place the ribs, meat side up, over an area of the grill with indirect heat. Let the ribs cook for 2 hours. Baste with prepared Wildberry BBQ Sauce and continue to cook, turning frequently, for an additional half hour or until caramelized on both sides. Serve with additional sauce on the side.

SMOKED RIBS

Apply a premixed rub of your choosing to the ribs and refrigerate overnight. Remove the ribs from the refrigerator and allow to reach close to room temperature before smoking (about 1 hour). Heat smoker to 225°F. Smoke the ribs for approximately 5 hours. The thickest part of the rack of ribs should be between 170-180°F if a constant temperature was maintained while smoking. During the last 30 minutes, apply Wildberry BBQ Sauce and wrap the ribs in foil before placing back in the smoker. This will make them very tender. Make sure the exhaust damper is wide open to avoid trapping any of the smoke in the smoker. This can produce a very bitter taste. Serve with additional sauce on the side.

Note: For a more caramelized exterior, finish ribs briefly on a hot grill or under a broiler.



PAN SEARED SALMON

8 ounce salmon fillet
 1/4 to 1/2 teaspoon salt
 1/2 to 1 teaspoon ground black pepper
 1/4 cup corn or peanut oil, for searing

BLOOD ORANGE GASTRIQUE

2 cups sugar
 3/4 cup aged sherry vinegar
 1/4 cup water
 1/2 cup Monin® Blood Orange Syrup

PAN SEARED SALMON with BLOOD ORANGE GASTRIQUE

PAN SEARED SALMON

Preheat a cast iron pan or heavy bottomed skillet over medium high heat. Generously season the salmon with salt and pepper, patting to ensure the seasoning adheres.

Add the oil to the preheated skillet and immediately place the salmon skin side down in the pan. Sear salmon until it is just cooked through, about 3 minutes on each side.

Remove from pan and drain on paper towel. Serve drizzled or brushed with Blood Orange Gastrique.

YIELD: 1 entrée serving

BLOOD ORANGE GASTRIQUE

Combine the sugar, sherry vinegar and water in heavy medium saucepan. Heat over medium heat, stirring occasionally until the mixture comes to a boil. Reduce heat and simmer for about 5 minutes to reduce.

Remove pan from burner and cool at room temperature (approximately 90 minutes). Slowly whisk in Monin® Blood Orange Syrup until desired consistency is reached.

Use immediately or store in refrigerator. Allow glaze to return to room temperature before using.

Drizzle or brush over grilled salmon, pork, or chicken.

YIELD: Approximately 3 cups



PAN-ROASTED CHICKEN with SPICED RUM & MANGO BUTTER

4 bone-in, skin-on chicken breasts
 kosher salt, to taste
 freshly ground pepper, to taste
 1 tablespoon olive oil
 1 stick of unsalted butter, softened (room temperature, not melted)
 1 tablespoon Monin® Mango Fruit Purée
 2 teaspoons spiced rum
 1/2 teaspoon garam masala
 1 tablespoon fresh ginger, minced

COCONUT RICE

2 cups Jasmine rice (freshly prepared, hot)
 1 fluid ounce Monin® Coconut Syrup
 1/3 cup sliced almonds, toasted
 1 tablespoon butter
 1/4 teaspoon cayenne pepper

PAN-ROASTED CHICKEN with SPICED RUM & MANGO BUTTER

PAN-ROASTED CHICKEN with SPICED RUM & MANGO BUTTER

Preheat oven to 400°F. Season the chicken breasts thoroughly with salt and pepper. In a large ovenproof fry pan over medium-high heat, warm the olive oil. Sear the chicken breasts two at a time, skin side down, until browned and crisp (about 6 minutes). When all four breasts have been seared, arrange them all in the pan, skin side up, and transfer to the oven.

Roast until an instant-read thermometer inserted into the thickest part of a breast, away from the bone, registers 160°F (about 20 to 25 minutes).

While the chicken is roasting, in a small bowl food processor, mix together the butter, Monin® Mango Fruit Purée, spiced rum, garam masala, ginger, and pinch of salt until well combined. Set the compound butter aside.

Transfer the chicken to a cutting board and cover loosely with aluminum foil; allow to rest for 5 minutes. Top each breast with 1 tablespoon of the compound butter and serve immediately.

YIELD: 4 servings

COCONUT RICE

Prepare rice per package instructions. When rice is done, stir in Monin® Coconut Syrup, almonds, butter and cayenne pepper. Serve immediately.

Yield: Approximately 4 1/2 cups



SAUCES



COMPLETE YOUR PANTRY with
MONIN® GOURMET FLAVORINGS...

- Over 150 flavors made with the finest ingredients sourced from around the world
- Shelf stable, requiring no refrigeration
- Highly concentrated for exceptional flavor
- Versatile for multiple applications
- Consistent flavor and color year-round, no limitations on seasonality



DIPPING SAUCES and SPREADS

TOASTED MARSHMALLOW DIPPING SAUCE (for sweet potato fries)

1 cup mayonnaise
2 tablespoons Monin® Toasted Marshmallow Syrup
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground black pepper
generous pinch of nutmeg

SPICY MANGO SAUCE

1 cup mayonnaise
2 tablespoons Monin® Spicy Mango Syrup
1/2 cup pickled jalapeños, diced
1/8 teaspoon salt
1/4 teaspoon ground black pepper

SPICY CHOCOLATE BBQ SAUCE

1 1/2 cups classic or hickory bbq sauce
1/2 cup Monin® Dark Chocolate Sauce
1/4 teaspoon salt
1/4 teaspoon cayenne pepper

HUCKLEBERRY BBQ SAUCE

1 cup classic or hickory bbq sauce
2 tablespoons Monin® Huckleberry Syrup

SWEET & SMOKY HICKORY KETCHUP

1 cup ketchup
1/4 cup Monin® Hickory Smoke Syrup
1/4 teaspoon salt
1/2 teaspoon ground black pepper

Mix all ingredients thoroughly. Cover and refrigerate.
YIELD: Approximately 1 to 1 1/2 cups per recipe



DESSERTS



CRUST

nonstick vegetable oil spray
 1 1/2 cups graham cracker crumbs, fine
 1 stick unsalted butter, melted, cooled slightly
 1/4 cup sugar

FILLING

2 teaspoons powdered gelatin, unflavored
 24 ounces cream cheese, room temperature
 1 1/4 cups plain whole-milk Greek yogurt
 1/2 cup sugar
 1/2 cup Monin® Lemon Syrup
 1 teaspoon pure vanilla extract
 1/2 teaspoon salt
 water

TOPPINGS

Monin® Raspberry Fruit Purée
 raspberries
 mint

LEMON GREEK YOGURT CHEESE-CAKE with RASPBERRY SAUCE

CRUST

Coat bottom and sides of a 9 inch spring form pan with nonstick cooking spray. Using fingertips, mix remaining ingredients in a medium bowl until mixture holds together when pinched tightly. Pack onto bottom of pan in an even layer (using the bottom of a flat measuring cup if needed). Chill until firm, at least 1 hour or up to 1 day.

FILLING

Sprinkle gelatin over 3 tablespoons of cold water in a heatproof bowl. Let stand until softened (approximately 5 to 10 minutes).

Pulse cream cheese, yogurt, sugar, Monin® Lemon Syrup, vanilla extract, and salt in a food processor until smooth, scraping down sides of bowl with spatula as needed.

Fill a small skillet with water to a depth of 1/2-inch and place over medium heat. Place bowl with gelatin in skillet and allow to warm; stir until gelatin dissolves (about 2 minutes). Remove bowl from skillet and allow to cool slightly for 2 to 3 minutes.

With processor running, drizzle gelatin into cream cheese mixture; mix until well blended. Pour into chilled pie crust and tap pan gently on counter top to break up any large air bubbles. Smooth over top with spatula; cover tightly with plastic wrap and chill for at least 6 hours before serving.

Note: Cheesecake can be made up to 2 days ahead of time. Store in the refrigerator.

SERVING

Pour 2 tablespoons of Monin® Raspberry Fruit Purée into the center of each serving plate. Cut cheesecake into slices, dipping knife into a large glass of warm water and wiping dry between slices, and place on plates, centered in the Monin® Raspberry Fruit Purée. Garnish with fresh raspberries and mint sprig if desired

YIELD: 1 cheesecake, 12 servings



FLAVORED ICING

1/3 cup unsalted butter

2 cups powdered sugar

2 tablespoons cream

2 tablespoons Monin® Gourmet Flavoring*

DOUGHNUTS with
FLAVORED ICING

DOUGHNUTS with FLAVORED ICING

Line a sheet pan with foil or parchment paper and place a wire rack over top (for donut cooling and icing) and set aside.

Melt butter in a saucepan over medium heat. Stir in powdered sugar and cream until smooth. Remove from heat and stir in desired Monin® Premium Syrup by the tablespoon until the icing is somewhat thin (do not allow to become watery). Set prepared icing aside.

Using your favorite recipe, bake or fry doughnuts until golden brown. Remove from heat to wire rack and allow to cool slightly. Ladle icing over donuts while still warm (one color/ flavor at a time) and allow excess to drain off. Gently warm and reuse excess icing collected on sheet pan if desired.

Note: Adding food coloring to icing will produce a more vibrant color (if desired).



* Monin® Premium Syrups add depth to sugary icings. We suggest Monin® Banana, Almond, Macadamia Nut, Candied Orange, Coconut, Irish Cream, Blackberry, Maple Spice, Cranberry, or Huckleberry Syrup.



MOCHA PANNA COTTA

nonstick cooking spray
 1 tablespoon water
 1 1/2 teaspoons powdered gelatin, unflavored
 1 1/4 cups heavy cream
 6 tablespoons sugar
 2/3 cup Monin® Dark Chocolate Sauce
 1/4 cup Monin® True Brewed Espresso
 Concentrate
 1/2 cup sour cream

MOCHA PANNA COTTA

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Lightly coat twelve 2-ounce demitasse (espresso) cups, four 6-ounce cappuccino cups, ramekins or other small serving dishes with cooking spray; set aside.

Place the water in a small bowl and sprinkle gelatin over the surface. Let stand for 5 minutes to soften.

In a medium saucepan, combine the cream and sugar. Heat over medium-low heat until the mixture almost comes to a boil. Remove from heat, add softened gelatin and stir until dissolved.

Place the Monin® Dark Chocolate Sauce in a medium bowl. Strain the hot cream mixture through a fine-mesh sieve into the chocolate and gently whisk to incorporate. Whisk in the Monin® True Brewed Espresso Concentrate and the sour cream, until smooth.

Pour into prepared serving dishes. Cover and chill in the refrigerator until firm, at least 2 to 3 hours.

YIELD: 12 two-ounce portions



WILDBERRY NAPOLEONS

8 ounces cream cheese, room temperature
 1/2 cup Monin® Wildberry Fruit Purée
 3/4 cup powdered sugar, divided
 1 teaspoon pure vanilla extract
 1 teaspoon powdered gelatin, unflavored
 1 to 2 tablespoons cold water
 2/3 cup whipping cream, chilled
 1 sheet frozen puff pastry, thawed (half of
 17.3-ounce package)
 3 1/2 pint containers fresh berries
 (mixed varieties)
 fresh mint sprigs (garnish)

WILDBERRY NAPOLEONS

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Preheat oven to 375°F. In a medium mixing bowl, use an electric mixer to beat cream cheese, Monin® Wildberry Fruit Purée, 1/2 cup powdered sugar, and vanilla extract until fluffy. Set aside.

Sprinkle 1 teaspoon of gelatin over 2 tablespoons of cold water. Let the mixture sit for 5 minutes, allowing gelatin to absorb the water. Microwave the gelatin mixture for 5 to 10 seconds on full power. Allow the mixture to cool slightly to room temperature, remaining in liquid form (avoid allowing mixture to become cold/firm).

In a separate medium bowl, beat the whipping cream with an electric mixer until it is barely stiff. Add the cooled gelatin to the cream in a steady stream, while continuously mixing. Whip until soft peaks are formed.

Fold whipped cream into cream cheese mixture in 3 additions; cover mousse and refrigerate.

Roll out pastry sheet on lightly floured surface to approximately a 14x10 1/2-inch rectangle. Cut sheet into twelve 3 1/2-inch squares. Pierce squares all over with fork. Sift 1/4 cup powdered sugar over squares. Place squares on ungreased baking sheet and bake for 12 minutes. Using metal spatula, flatten squares and continue baking until crisp and brown, about 5 minutes longer. Cool pastry squares on sheet.

Place 6 pastry squares on work surface. Spread each with 1/4 cup prepared mousse. Top with 6 to 8 berries. Cover with remaining pastry squares. Dust napoleons with remaining 1/4 cup powdered sugar. Top each with berry and mint sprig if desired.

YIELD: 6 servings



MARGARITA CUPCAKES

1 3/4 cups all-purpose flour
 2 teaspoons baking powder
 1/4 teaspoon salt
 1/2 cup unsalted butter, room temperature
 1 cup granulated sugar
 2 eggs, room temperature
 1/4 cup Monin® Habanero Lime Syrup
 1/4 teaspoon pure vanilla extract
 4 tablespoons tequila* (divided)
 1/4 cup buttermilk

FROSTING

1 cup unsalted butter, room temperature
 2 cups powdered sugar
 1 tablespoon Monin® Habanero Lime Syrup
 2 tablespoons tequila*

TOPPING

lime zest
 pinch of coarse salt

*Note: Tequila may be omitted from both recipes if desired. In frosting, substitute for 1 tablespoon pure vanilla extract.

MARGARITA CUPCAKES

MARGARITA CUPCAKES

Preheat oven to 375°F. Line a standard muffin tin with paper liners. In a medium bowl, whisk together the flour, baking powder and salt; set aside.

In an electric mixer on medium-high speed, beat the butter and sugar together until pale, light, and fluffy (about 5 minutes). Reduce the mixer speed to medium and add eggs, one at a time, and mix thoroughly after each addition. Add the Monin® Habanero Lime Syrup, vanilla extract, and tequila and mix until combined, using a rubber spatula to scrape down the sides. Note that the mixture may look curdled at this point, but will come back together.

Reduce the mixer speed to low. Add the dry ingredients in three batches, alternating with the buttermilk in two batches. Mix only until just incorporated, using the rubber spatula to give it one last mix by hand.

Divide the batter between the muffin cups. Bake for approximately 25 minutes or until just slightly golden and a skewer shows only moist crumbs attached, rotating the pan at the halfway point.

Allow cupcakes to cool for 5 to 10 minutes, and then remove to a cooling rack. Brush the tops of the cupcakes with 1 to 2 tablespoons of tequila. Set the cupcakes aside to cool completely before frosting them. Frost cupcakes and garnish, if desired, with lime zest, and a sprinkling of coarse salt.

FROSTING

Whip butter on medium-high speed of an electric mixer using the whisk attachment for 5 minutes. Reduce the speed to medium-low, and gradually add powdered sugar, mixing and scraping the sides of the bowl until all is incorporated. Add Monin® Habanero Lime Syrup, tequila and salt; mix on medium-high speed until fluffy. If the frosting appears a bit too soft, add additional sugar, one spoonful at a time until desired consistency is reached.

YIELD: 16 to 18 cupcakes



CHOCOLATE & ROASTED HAZELNUT TRUFFLES

6 fluid ounces heavy cream
4 tablespoons Monin® Roasted Hazelnut Syrup
1 pound bittersweet chocolate, finely chopped
1/2 cup roasted hazelnuts, chopped (recipe on page 20)
2/3 cup natural unsweetened cocoa powder

CHOCOLATE & GINGERBREAD TRUFFLES

6 fluid ounces heavy cream
4 tablespoons Monin® Gingerbread Syrup
1 pound bittersweet chocolate, finely chopped
1/4 cup crystalized ginger, finely chopped
2/3 cup natural unsweetened cocoa powder

FLAVORED TRUFFLES

FLAVORED TRUFFLES

Place the chopped chocolate in a heatproof bowl and set aside.

Place the cream in a small saucepan over medium heat and bring to a simmer. Pour the hot cream over the reserved chocolate and let it sit undisturbed for about 5 minutes. Whisk the chocolate and cream together until very smooth. Add the Monin® Premium Syrup specified in recipe and stir again until well incorporated and very smooth. Stir in the nuts or ginger (depending on recipe chosen) until well combined.

Pour the chocolate mixture into an 8-by-8-inch baking dish. Cover and refrigerate until firm, at least 5 hours.

Using a small melon baller or a small teaspoon, scoop a 1-inch-sized ball of the chocolate mixture into hand and roll between palms until it is somewhat smooth and round. Place on a baking sheet; repeat process with the remaining chocolate mixture.

Place cocoa powder in shallow bowl or pan. Roll the truffles in the cocoa powder until evenly coated. Store the truffles at a cool room temperature (55°F to 65°F) for up to 2 weeks in an airtight container. Do not refrigerate or freeze truffles as this will damage the texture of the creamy chocolate.

YIELD: Approximately 50 truffles



Monin flavoring applications are truly endless, from breakfast to dessert, for sweet or savory flavor. Let the recipes in this book inspire your next creation. Each dish was specifically crafted to deliver perfectly balanced flavors and to be easily replicated without special equipment or expertise. Mix, match, create! The Monin flavors used in these recipes can be swapped to fit your personal preference and creative vision.

Usage Tips:

- Flavor to taste. Monin products are highly concentrated. Start with less and add more as needed.
- Some of Monin's more delicate flavors do not perform well in high heat environments or when held hot for an extended period. When using Monin syrup in sauces, hold at room temperature whenever possible.
- Monin flavors work best when added at the same stages of recipe preparation as you would vanilla extract.
- When using a Monin product in place of dry sugar, adjust recipe accordingly (see table below)

SUGAR AMOUNT	MONIN EQUIVALENT
1 Tablespoon.....	1 Tablespoon plus 1/4 tsp
1/4 Cup.....	1/4 Cup plus 1 tsp
1/2 Cup.....	1/2 Cup plus 2 tsp
3/4 Cup.....	3/4 Cup plus 1 Tablespoon
1 Cup.....	1 Cup plus 2 Tablespoons