



natural  
 good taste

**WHAT'S HOT**

**Monin Butterscotch Syrup**

Perfect in your latte.

**Ghirardelli Hot Chocolate**

The word is out, cafes and their customers are recognizing the pure chocolate taste.

**Monin White Chocolate Mocha**

The combination of bitter espresso and creamy white chocolate is a fantastic taste experience. Make one today.

**Chai in the kitchen,  
 with spicy Apple Chai muffins.**

Check out [www.monin.co.nz](http://www.monin.co.nz) for recipes

**BEWARE!**

Some "Italian" syrups are actually made in U.S.A!

Our competitors may be pulling the wool over your eyes.

**Not Monin, we tell it like it is, "Made in France".**

Nothing comes close to the quality of Monin's pure natural taste.



**FOR LEGENDARY  
 HOT CHOCOLATES**



100% Natural

**'Chai latte'**

"Have you tried the new 'less sweet' Chai syrup?"



The legendary chocolate of San Francisco, California since 1852.

Phone 0800 46 66 46 for your *free sample (trade only) of Monin Chai or Ghirardelli*

More info - Monin - 09 829-2920 or [www.monin.co.nz](http://www.monin.co.nz)



## NEW SYRUP FLAVOURS

Monin presents the famous **Butterscotch** flavour. Enhance all your beverages and desserts with a delightful touch of buttery caramel for an exceptional sensory experience. Monin Butterscotch gourmet syrup is a real essence, yet convenient and ready to pour. Add a twist of butterscotch to lattes, over delectable desserts or pour over hot pancakes.

**Pomegranate**, this new comer is the real thing! Made from natural pomegranate juice, it will add passion, mystery and a dash of playfulness to almost any beverage. Perfect in cocktails from martinis to daiquiris, Monin Pomegranate's deep red colour makes a dramatic statement while its refreshing sweet-tart flavour enhances any drink.

Monin **Toffee Nut**, is another wonderful, innovative taste experience with its rich taste of toffee & macadamia nut. You will fall in love with the toffee nut flavour. Satisfy your sweet cravings while adding an irresistible twist to lattes, indulgent steamers (syrup & hot velvety milk) and desserts, or try a toffee nut hot chocolate.

Think of liquorice, and where you could use it. **Anise** syrup is pure aniseed and the sharp aromatic flavour goes well with chocolate drinks, hot or cold, or that special martini cocktail.

## WHAT'S NEWS

### Wellington Foodshow

We had excellent feedback about Monin Chai Latte from all those 10,000 people that braved the wintry Wellington weather to attend the Foodshow. The lucky winner of the \$100 Monin prize pack was Christine Stephens of Tawa, not Lynn. Enjoy!

If you haven't had a chance to sample Monin Chai Latte yet the team will be at **Auckland Foodshow** which will be held at Auckland Show grounds **3rd - 6th August 06**.

### National Hospitality Show 8th - 10th October 06

A great opportunity for those of you working in the trade to come and check out our extensive range of syrups and liqueurs and sample Ghirardelli, THE Legendary Chocolate of San Francisco.

## WINTER IDEAS

### White Chocolate Mochas

Add Monin white chocolate syrup to your lattes for the creation of creamy white chocolate mochas. The new sensation.

Method: add 30mls Monin white chocolate syrup to a double espresso in a latte glass. Top with hot velvety milk.

### Mulled Wine

A recipe to soothe the aches & pains at the end of a chilly winter's day.

- 750mls red wine (merlot or cabernet sauvignon)
- 100ml of brandy
- 200mls Monin Sangria syrup

Combine ingredients, heat and serve.

For more recipes [www.monin.co.nz](http://www.monin.co.nz)

## Monin Blackboard Ideas

MONIN BLACKBOARD (Free of charge - call us)

White Chocolate Mocha  
Hot Sangria  
Warm and Spicy Chai Latte  
Legendary Ghirardelli Hot Chocolate  
Dark or White



(Recipes from blackboard on [www.monin.co.nz](http://www.monin.co.nz))