

Le Sirop de **MONIN®**

New & Improved *Pumpkin Spice*



Carve out your favorite fall flavor with the new and improved **Monin Pumpkin Spice Syrup**. This clean label syrup, made without anything artificial, has always been here, but now it's better! Enhanced notes of baked pumpkin meet warm cinnamon and nutmeg for a balanced flavor that will transform any beverage or culinary creation into an autumn delight. From specialty lattes to show-stopping dessert martinis and craveable cheesecakes, deliver an instantaneous fall, fan-favorite with a splash of pumpkin spice.

Ordering Information:

1L, 4/case

M-FR105F

750mL, 12/case

M-AR105A



☒ NO ARTIFICIAL
INGREDIENTS

☒ KOSHER

☒ DAIRY FREE

☒ VEGAN

☒ GLUTEN FREE

☒ GMO FREE

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Pumpkin Spice Latte

Glass Size: 16 oz.

- 1 oz. Monin Pumpkin Spice Syrup
- 2 shots espresso
- fill with steamed milk

Combine ingredients, except milk, in serving cup. Stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently. Garnish.



Iced Pumpkin Spice Latte

Glass Size: 16 oz.

- 1 oz. Monin Pumpkin Spice Syrup
- 2 shots espresso
- 5 oz. milk

Fill serving glass full of ice. Pour ingredients into serving glass in order listed. Pour mixture into mixing tin and back into serving glass to mix. Garnish.



Pumpkin Spice Frappe

Glass Size: 16 oz.

- 1 oz. Monin Pumpkin Spice Syrup
- 1 scoop (2 oz.) Monin Cream (Plain) Natural Frappe Base
- 5 oz. milk

Fill serving glass full of ice. Pour ingredients into blender cup in order listed. Add ice from serving glass, cap, and blend until smooth. Pour back into serving glass and garnish.



Pumpkin Spice Apple Fizz

Glass Size: 16 oz.

- ½ oz. Monin Pumpkin Spice Syrup
- 4 oz. apple cider
- 2 oz. ginger ale

Fill serving glass full of ice. Pour ingredients into serving glass in order listed. Pour mixture into mixing tin and back into serving glass to mix. Garnish.



Pumpkin Spice Martini

Glass Size: 8 oz.

- ¾ oz. Monin Pumpkin Spice Syrup
- ¾ oz. Irish cream liqueur
- 1 oz. spiced rum
- 2 oz. half & half

Chill serving glass. Pour ingredients into mixing glass with 2/3 ice in order listed. Cap, shake and strain into chilled serving glass. Garnish.



Maple-Pumpkin Pancake Syrup

Yield: 1 cup

- ¾ cup maple syrup
- ¼ cup Monin Pumpkin Spice Syrup

Whisk ingredients together in a mixing bowl.



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