



# Coffee Development

Angela Thompson - Senior Beverage Innovation Director

**MONIN**<sup>®</sup>

# TOasted COCONUT MOCHA

Glassware: 16 oz. Mug

Does Not Contain Alcohol



## INGREDIENT



¾ oz.	Monin® Toasted Coconut Syrup
½ oz.	Monin® Dark Chocolate Sauce
2 shots	Espresso
Fill with	Steamed Milk



## GARNISHES

Chocolate drizzle, toasted coconut



## PREPARATION: Hot / Steamed Milk

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



## NOTES

No Notes

**MONIN®**

# TOasted COCONUT AFFOGATO

Glassware: 8 oz. Mug

Does Not Contain Alcohol



**MONIN®**

## INGREDIENT



1 oz.  
1 scoop  
2 shots

Monin® Toasted Coconut Syrup  
Vanilla Ice Cream  
Espresso

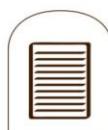


**GARNISHES**  
Toasted coconut, spoon



## PREPARATION: Build / Up

1. Pour ingredients into serving glass in order listed.
2. Add garnish and serve.



## NOTES

No Notes

# TOasted COCONUT TOFFEE COLD BREW

Glassware: 16 oz. Tall/Pint

Does Not Contain Alcohol



## INGREDIENT



¾ oz.	Monin® Toasted Coconut Syrup
½ oz.	Monin® Sea Salt Caramel Toffee Sauce
5 oz.	Cold Brewed Coffee
2 oz.	Cream



## GARNISHES

Sauce drizzle, toasted coconut, whipped cream



## PREPARATION: Shake and Pour

1. Fill serving glass full of ice.
2. Pour ingredients into mixing tin in order listed.
3. Add ice from serving glass.
4. Cap, shake and pour back into serving glass.
5. Add garnish and serve.



## NOTES

No Notes

**MONIN®**

# TOasted COCONUT DIRTY MATCHA

Glassware: 16 oz. Tall/Pint

Does Not Contain Alcohol



**MONIN®**

## INGREDIENT



½ oz.  
½ oz.  
4 oz.  
2 oz.  
1 shot

Monin® Toasted Coconut Syrup  
Monin® Matcha Green Tea Concentrate  
Milk  
Top With Cold Foam:  
Espresso



## GARNISHES

Toasted coconut



## PREPARATION: Layered / Ice

1. Pour ingredients into serving glass in order listed and stir.
2. Add ice and remaining ingredients in order listed.
3. Add garnish and serve.



## NOTES

No Notes



# Beverage Development

Toasted Coconut - Cocktails  
Jeff Ruth - Senior Beverage Innovation Director

MONIN®

# COCO CABANA DAIQUIRI

Glassware: 8 oz.

Contains Alcohol



**MONIN®**

## INGREDIENT



2 oz.	Premium Silver Rum
1 oz.	Fresh Lime Juice
¾ oz.	Monin® Toasted Coconut Syrup
1 splash	Fresh Grapefruit Juice



## GARNISHES

Freeze Dried Lime Wheel



## PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.



## NOTES

# CASTAWAY SOUR

Glassware: 14 oz.

Contains Alcohol



**MONIN®**

## INGREDIENT



1 ½ oz.	Premium Vodka
¾ oz.	Monin® Toasted Coconut Syrup
¾ oz.	Fresh Lemon Juice
½ oz.	Pomegranate Juice
1 oz.	Pasteurized Egg White

## GARNISHES



Pome Arils, Lemon Slice

## PREPARATION: Shake and Strain / Over Ice



1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

## NOTES



# ROASTED TOASTED TINI

Glassware: 8 oz.

Contains Alcohol



**MONIN®**

## INGREDIENT



1 ½ oz.	Premium Vodka
¾ oz.	Dark Crème De Cacao
¾ oz.	Monin® Toasted Coconut Syrup
1 oz.	Monin® Cold Brew Coffee Concentrate



## GARNISHES

Sprinkle Coconut Chips



## PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.



## NOTES

# HULA HOOP HOOCH

Glassware: 16 oz.

Contains Alcohol



## INGREDIENT



1 ½ oz.	Premium Silver Tequila
½ oz.	Mezcal
¾ oz.	Monin® Toasted Coconut Syrup
1 oz.	Fresh Grapefruit Juice
2 oz.	Monin® Margarita Mix (Prepared Batch)



## GARNISHES

Lime Wheel, Pineapple Flag



## PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.



## NOTES

**MONIN®**



# NAB & Mocktail *Development*

Julia Melucci - Beverage Innovation Director

MONIN®

# TOasted COCONUT DIRTY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



## INGREDIENT



½ oz.	Monin® Toasted Coconut Syrup
6 oz.	Coke® Coca-Cola
1 oz.	Non-dairy Creamer

## GARNISHES



Lime



## PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour first 2 ingredients into serving glass and stir.
3. Top with non-dairy creamer, add garnish and serve.

## NOTES



**MONIN®**

# COCOBERRY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



**MONIN®**

## INGREDIENT



1 ea.	Strawberry
1 oz.	Monin® Toasted Coconut Syrup
1 oz.	Fresh Lime Juice
6 oz.	Club Soda

## GARNISHES



Lime, strawberry

## PREPARATION: Muddle / Shake and Pour



1. Place strawberry into bottom of serving glass and muddle.
2. Fill serving glass full of ice and pour remaining ingredients in order listed, except club soda.
3. Pour mixture into mixing tin, cap, shake and pour back into serving glass.
4. Top with ice and club soda.
5. Add garnish and serve.

## NOTES



# ZENSHINE COOLER

Glassware: 16 oz.

Does Not Contain Alcohol



**MONIN®**

## INGREDIENT



3/4 oz.	Monin® Toasted Coconut Syrup
3 oz.	Lemonade
4 oz.	Green Tea



## GARNISHES

Edible flower petals, lemon



## PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.



## NOTES

# COCONUT GROVE

Glassware: 8 oz.

Does Not Contain Alcohol



**MONIN®**

## INGREDIENT



1 ½ oz.	Seedlip Grove 42
½ oz.	Monin® Toasted Coconut Syrup
¾ oz.	Fresh Orange Juice
2 oz.	Club Soda



## GARNISHES

Orange peel



## PREPARATION: Shake and Pour, Top

1. Combine ingredients in shaker in the order listed, except club soda.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with club soda and garnish.



## NOTES

# EAST COAST SUNRISE

Glassware: 12 oz.

Does Not Contain Alcohol



**MONIN®**

## INGREDIENT



1 ½ oz.	Ritual Zero Proof Aperitif Alternative
1 oz.	Monin® Toasted Coconut Syrup
1 oz.	Pineapple Juice
½ oz.	Fresh Lime Juice
2 oz.	Club Soda
½ oz.	Monin® Grenadine Syrup



## GARNISHES

Pineapple leaf



## PREPARATION: Shake and Pour, Top

1. Combine first 4 ingredients in shaker.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with club soda, sink Grenadine, and garnish.



## NOTES



# Culinary Innovation

Jacob Sturm, Executive Innovation Chef

Joe Buckner, Culinary Coordinator

MONIN®

# TOASTED COCONUT CREAM CHEESE

**YIELD** 1 1/4 cups

**ACTIVE TIME** 5 minutes

**TOTAL TIME** 5 minutes



## INGREDIENTS

1 (8-ounce) package cream cheese, softened  
3 Tbsp. Monin® Toasted Coconut Syrup



## PREPARATION

1. Mix all ingredients together until thoroughly combined.
2. For bolder flavor add one additional tablespoon of Monin® Flavoring and mix again.
3. Place into a container, cover tightly and refrigerate until use.

**MONIN®**

# TOASTED COCONUT WHIPPED CREAM

**YIELD** 1 quart

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



1-pint heavy whipping cream  
1/2 cup Monin® Toasted Coconut Syrup



## PREPARATION

1. Add the cream in the bowl of a stand mixer fitted with the whisk attachment and turn on medium-high speed.
2. Once the cream thickens and begins to stand up, slowly drizzle in the syrup and continue to whip until fully incorporated and the cream has thickened to desired consistency.
3. Serve immediately or cover and refrigerate until use.



# TOASTED COCONUT ICE CREAM

**YIELD** 1 quart

**ACTIVE TIME** 20 minutes **TOTAL TIME** 3 hours

## INGREDIENTS



1-pint heavy cream  
1 1/2 cups whole milk  
1/2 cup Monin® Toasted Coconut Syrup  
1/4 cup granulated sugar  
1 pinch salt



## PREPARATION

1. In a mixing bowl combine all ingredients and whisk together until the granulated sugar has dissolved.
2. Pour mixture into the bowl of an ice cream machine and freeze according to the manufacturer's instructions.
3. Once frozen place the mixture into a container, cover tightly, and place in the freezer until thoroughly frozen – at least 2 hours.

**MONIN®**

Property of Monin. Do not reproduce without permission.

# COCONUT TRES LECHES

**YIELD** 2 1/2 cups

**ACTIVE TIME** 5 minutes

**TOTAL TIME** 5 minutes

## INGREDIENTS



1-pint half and half

1/2 cup Monin® Toasted Coconut Syrup



## PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Pour over cake of choice.

**MONIN®**

Property of Monin. Do not reproduce without permission.

# TOASTED COCONUT CREAM PIE

**YIELD** 1 pie

**ACTIVE TIME** 30 minutes

**TOTAL TIME** 8 hours



## INGREDIENTS

1 premade graham cracker crust  
4 egg yolks  
1/4 cup cornstarch  
2 cups whole milk  
1 cup Monin® Toasted Coconut Syrup  
1/2 cup heavy cream  
1/4 cup sugar  
1/8 tsp. salt



## PREPARATION

1. Combine the cornstarch and egg yolks in a bowl and mix until fully incorporated. Set aside.
2. Combine the milk, syrup, cream, sugar, and salt in a saucepan and bring to a simmer. Once simmering, remove 1 cup of the liquid from the saucepan and quickly whisk into the egg mixture.
3. Add the egg mixture into the saucepan and whisk continuously until the mixture becomes thick like pudding. Pour the mix into the premade graham cracker crust and let it sit uncovered in the fridge over night or for 8 hours.
4. Garnish with sliced bananas and whipped cream and serve immediately or wrap tightly and store in the fridge.

**MONIN®**