

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

STARTERS & SMALL PLATES



Toss your favorite wings in Spicy Tabasco & Mango Wing Sauce

INGREDIENTS

1/2 cup unsalted butter
1 cup Monin Mango Fruit Purée
2/3 cup Tabasco® Sauce
2 teaspoons crushed red pepper

METHOD

Melt the butter in a small pot over medium heat. Add the crushed red pepper and the hot sauce; stir until the mixture bubbles gently. Remove from the heat and allow to cool for approximately 5 minutes. Whisk in the Monin Mango Fruit Purée until thoroughly combined.



Create delicious appetizers such as prosciutto & mint crostini using Mojito Cream Cheese Spread

INGREDIENTS

16 oz. cream cheese, softened
1/4 cup Monin Mojito Mix
1 tablespoon fresh mint, minced

METHOD

Beat or whisk cream cheese, Monin Mojito Mix and fresh mint in a medium bowl with electric mixer on medium speed or whisk until well blended and smooth.



Serve oysters on the half shell with zesty & flavorful Smoky Mignonette Sauce

INGREDIENTS

1 cup rice wine vinegar
1/4 cup shallots, minced
1/2 teaspoon Tabasco® Sauce
2 tablespoons Monin Hickory Smoke Syrup
Several turns freshly ground black pepper

METHOD

In a small bowl, combine the rice wine vinegar, shallots, Tabasco Sauce, Monin Hickory Smoke Syrup and black pepper; mixing with a fork. Cover and chill for at least 1 hour to allow the flavors to develop. Serve with raw oysters.

STARTERS & SMALL PLATES



Dress a roasted beet & goat cheese salad with Roasted Hazelnut Vinaigrette

INGREDIENTS

1/4 cup mayonnaise
2 tablespoons sherry vinegar
1 tablespoon Monin Roasted Hazelnut Syrup
1 tablespoon slivered red onions
1/2 teaspoon Dijon mustard

METHOD

In a medium bowl, add the mayonnaise, sherry vinegar, Monin Roasted Hazelnut Syrup, red onions and Dijon; whisk until thoroughly combined. Cover & refrigerate until needed.
Suggestion: Top salad with chopped nuts for a healthy crunch.



Add robust flavor and color to any salad with Tangy Pomegranate Dressing

INGREDIENTS

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

METHOD

Mix all ingredients thoroughly. Cover and refrigerate until needed.



Serve a simple yet sophisticated Melon Soup Mini chilled and topped with crispy prosciutto & fresh herbs

INGREDIENTS

1 cantaloupe melon
1/4 cup Monin Rock Melon Cantaloupe Syrup
3 ounces fresh goat cheese
salt & white pepper to taste

METHOD

Cut the melon in half, remove the seeds and retrieve all the flesh. In a blender, puree melon flesh with Monin Rock Melon Cantaloupe Syrup and fresh goat cheese. Filter blended mixture through a fine mesh strainer into a mixing bowl. Season to taste with salt & white pepper. Cover and refrigerate until chilled.