

1883

MAISON ROUTIN
FRANCE

IDEAS RECIPES



DECONSTRUCTED TIRAMISU

INGREDIENTS

1cl 1883 Tiramisu syrup

3cl espresso

Whipped cream

METHOD

Pour the syrup into a shot glass. Layer the espresso over it, then top with whipped cream. Sprinkle with cocoa powder and finish with a coffee bean.



HONEY CINNAMON VIENNESE

INGREDIENTS

2cl 1883 Cinnamon syrup

2cl honey

5cl espresso

Whipped cream flavoured with **1883 Cinnamon syrup**

METHOD

Pour the honey and cinnamon syrup into a large cup. Add the espresso, then the cinnamon-flavoured whipped cream. Sprinkle with cinnamon powder.

To make the cinnamon whipped cream: pour 400ml liquid sour cream and 100ml cinnamon syrup into a 500ml siphon, and add an N2O cartridge. Chill for 2 hours.

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ROASTED HAZELNUT COFFEE CHASER

INGREDIENTS

1cl **1883 Roasted Hazelnut syrup**
3cl espresso
Whipped cream

METHOD

Pour the syrup into a shot glass. Layer the coffee over the syrup, then cover with whipped cream. Decorate with grated hazelnut, cocoa powder and half a hazelnut.



CORPORAL PISTACHIO

INGREDIENTS

4cl **1883 Gingerbread syrup**
50g white chocolate
Milk
15cl pistachio ice cream
Pecan nuts
Cinnamon

METHOD

Make liquid white chocolate by melting 50g of cooking chocolate in 50cl of milk. Leave to cool. Pour all the ingredients into a blender, and blend to obtain a milkshake-like texture. Pour into a balloon glass and decorate.