

1883

MAISON ROUTIN
FRANCE

IDEAS RECIPES



Christmas Latte

INGREDIENTS

9oz Glass
6oz milk
1 shot espresso
1 pump/8ml **1883** Eggnog syrup
1 pump/8ml **1883** Salted Caramel syrup
Garnish - **1883** Caramel sauce

METHOD

Add the espresso to the glass. Steam the milk and syrups together and add to the espresso. Pouring the espresso down the side of the glass will create a cloudy layered effect. Garnish with the sauce.



Cinnamon Egg Nog

INGREDIENTS

9oz Glass
2 pumps/16ml of **1883** Cinnamon syrup
1 egg yolk
1.35oz bourbon whiskey
4oz hot milk
white pepper
Garnish - cinnamon powder and stick

METHOD

Steam the milk and syrup together and add bourbon and the white pepper. Sprinkle with cinnamon and garnish with a cinnamon stick



Chai Latte

INGREDIENTS

9oz Glass
1 shot espresso
2 pumps/16ml of **1883** Chai Tea syrup
4 oz hot milk
Garnish - cinnamon stick

METHOD

Add the espresso to the glass. Steam the milk and syrup together and add to the espresso. Garnish with cinnamon stick

Snow-toddy

INGREDIENTS

9oz Glass
7oz Milk
2 pumps/16ml of **1883** Rum syrup
1 pump/8ml of **1883** Gingerbread syrup
Garnish - Kool Kup Topping mini mallows

METHOD

Add the syrups to the glass and add steamed milk. Sit back and enjoy this winter warmer. Garnish with a scattering of white mini mallows (snow balls)



MAISON ROUTIN

FRANCE : commercial@routin.com - EXPORT : export@routin.com - www.1883.com