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MAISON ROUTIN
FRANCE

2019 Cardamom Recipes
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Witch In The Woods

Ingredients

¼ oz. 1883 Vanilla Syrup

¾ oz. 1883 Cardamom Syrup

5 oz. whole milk

2 shots espresso

ice

Garnish

Maple- brown sugar/rosemary

Instructions

Rim a 16 oz. glass in maple-brown sugar. Add ingredients to glass in order listed. Stir, garnish and serve.



Persian Love Cold Brew

Ingredients

½ oz. 1883 Cardamom Syrup

¼ oz. 1883 Rose Syrup

¼ oz. 1883 Pistachio Syrup

5 oz. cold milk (tinted with pink food coloring)

ice

2 -3 oz. cold brewed coffee concentrate

Garnish: dried rose, pistachio nuts

Instructions

Combine ingredients 1-4 in a 16 oz. glass and stir. Add ice and top with cold brewed coffee. Garnish and serve.



Chia and Spice Iced Matcha

Ingredients

1 ½ tsp. culinary grade matcha

1 oz. hot water

½ oz. **1883 Cardamom Syrup**

½ oz. **1883 Vanilla Syrup**

1 -2 tbs. chia seeds, hydrated in water

8 oz. whole milk

ice

Instructions

Whisk matcha with hot water. Add remaining ingredients to matcha and stir. Pour over ice and serve.





Iced Coconut Spice Crème Latte

Ingredients

½ oz. **1883 Cardamom Syrup**

¼ oz. **1883 Vanilla Syrup**

¼ oz. **1883 Coconut Syrup**

5 oz. cold milk

2 shots espresso

ice

Garnish

Whipped cream & toasted coconut

Instructions

Combine ingredients in a 16 oz. glass and stir.
Add ice, garnish and serve.





Vanilla Citrus Cold Brew Coffee Palmer

Ingredients

$\frac{3}{4}$ oz. **1883 Vanilla Syrup**

$\frac{1}{2}$ oz. **1883 Cardamom Syrup**

ice

4 oz. lemonade

4 oz. cold brewed coffee

Garnish

Orange peel

Instructions

Add **1883** syrups to a 20 oz. glass. Fill glass with ice. Add lemonade and top with cold brewed coffee. Twist orange peel over the drink then rub peel around the rim of the glass. Place orange peel in the glass. Serve layered.





Cardamom Apple Coffee Palmer

Ingredients

½ oz. **1883 Cardamom Syrup**

½ oz. **1883 Apple Syrup**

ice

4 oz. lemonade

3 -4 oz. cold brewed coffee

Garnish

Apples

Instructions

Add **1883** syrups to a 16 oz. glass. Fill glass with ice and add lemonade. Top with cold brewed coffee. Serve layered or shaken.



Spiced Peaches & Cream Soda

Ingredients

$\frac{3}{4}$ oz. 1883 Peach Syrup

$\frac{1}{2}$ oz. 1883 French Vanilla Syrup

$\frac{1}{4}$ oz. 1883 Cardamom Syrup

8 oz. sparkling water

ice

Garnish

whipped cream, cardamom powder and
peach slices

Instructions

Combine first 4 ingredients in a 20 oz. glass.
Fill glass with ice and top with whipped
cream. Garnish and serve.



Blueberry -Cardamom Lemonade

Ingredients

Ice

$\frac{3}{4}$ oz. **1883 Blueberry Syrup**

$\frac{1}{4}$ oz. **1883 Cardamom Syrup**

$\frac{1}{4}$ oz. fresh lemon juice

1 oz. blueberry-pomegranate juice

6 oz. lemonade

Garnish

berries & lime flower

Instructions

Combine ingredients in a 16 oz. glass. Stir, garnish and serve.



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Cardamom Spiced Blood Orange Soda

Ingredients

Ice

1 oz. 1883 Blood Orange Syrup

½ oz. 1883 Cardamom Syrup

7 oz. sparkling water

Garnish

Orange peel & sage sprig

Instructions

Combine ingredients in a 16 oz. glass. Stir, garnish and serve.



Mango Cardamom Tea

Ingredients

Ice

$\frac{3}{4}$ oz. **1883 Mango Syrup**

$\frac{1}{4}$ oz. **1883 Cardamom Syrup**

7 oz. fresh brewed tea

2 mango wedges, diced

Garnish

lemon wheel & mint

Instructions

Combine ingredients in a 16 oz. glass. Stir, garnish and serve.



Exotic Strawberry Hibiscus Tea

Ingredients

Ice

$\frac{3}{4}$ oz. **1883 Strawberry Syrup**

$\frac{1}{2}$ oz. **1883 Cardamom Syrup**

2 oz. apple juice

4 oz. hibiscus tea

4 oz. black tea

Garnish

Strawberries & mint

Instructions

Combine ingredients in a 20 oz. glass and stir. Garnish and serve.



Papaya Passion Refresher

Ingredients

$\frac{3}{4}$ oz. 1883 Passion fruit Syrup

$\frac{1}{4}$ oz. 1883 Cardamom Syrup

2 oz. papaya juice

5 oz. fresh brewed black tea

ice

Garnish

Citrus rose & mint sprig

Instruction

Combine ingredients in a 16 oz. glass and stir.

Garnish and serve.



Cardamom Rose Coffee

Ingredients

½ oz. **1883 Cardamom Syrup**

¼ oz. **1883 Rose Syrup**

2 oz. half & half

8 -9 oz. fresh brewed coffee

Garnish

Rose petals

Instructions

Combine ingredients in a warm 12 oz. mug and stir.

Garnish and serve.



Cardamom Spice Breve

Ingredients

¼ oz. **1883 Cardamom Syrup**

½ oz. **1883 French Vanilla Syrup**

2 shots espresso

8-9 oz. steamed half & half

Garnish

Whipped cream & cardamom/cinnamon
sugar

Instructions

Combine ingredients in a warm 12 oz. mug.

Stir, garnish and serve.



Night Spell

Ingredients

½ oz. 1883 Cardamom Syrup

¼ oz. 1883 Chocolate Syrup

¼ oz. 1883 Maple Syrup

2 oz. half & half

8 oz. fresh brewed coffee

Garnish

Maple- brown sugar

Instructions

Rim a 12 oz. coffee mug in maple-brown sugar. Combine ingredients in mug. Stir, garnish and serve.



Golden Turmeric Latte

Ingredients

1 oz. honey

½ oz. **1883 Cardamom Syrup**

1 tsp ground turmeric powder

1 shot espresso

5 oz. coconut milk

5 oz. almond milk

Garnish: cinnamon stick, star anise

Instructions

Combine ingredients in a warm 12 oz. mug.

Stir, garnish and serve.



Maple-Cardamom Mocha

Ingredients

½ oz. **1883 Maple Syrup**

¼ oz. **1883 Cardamom Syrup**

1 oz. **1883 Dark Chocolate Sauce**

2 shots espresso

12 oz. steamed milk

Garnish

1883 Chocolate flavored whipped cream

Instructions

Add 1883 syrups and sauce to a 16 oz. mug.
Add espresso and stir. Fill with steamed milk.
Garnish and serve.



Spiced Apple Pie Coffee

Ingredients

½ oz. **1883 Apple Syrup** (red apple)

¼ oz. **1883 Warm Spices Syrup**

¼ oz. **1883 Cardamom Syrup**

2 ½ oz. half & half

10 oz. Fresh brewed coffee

Garnish

Cinnamon-Sugared pie crust

Instructions

Combine ingredients in a warm 14 oz. coffee mug. Stir, garnish and serve.



Cardamom Crème Brûlée Tea

Ingredients

6 oz. hot water (208-212 degrees F)

1 black tea bag

¼ oz. **1883 Cardamom Syrup**

½ oz. **1883 Caramel Sauce**

2 oz. warmed milk

Garnish

ground cardamom powder

Instructions

Warm a 10 oz. cup with hot water then pour water out. Add hot water and tea bag to cup. Steep tea for 3-5 min. Remove tea bag. Stir in **1883** syrup and sauce. Add warmed milk and stir. Sip and enjoy.



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Cinnamon Cardamom Tea

Ingredients

6 oz. hot water (158 degrees F)

1 herbal tea bag

1/4 oz. **1883 Cinnamon Syrup**

1/4 oz. **1883 Cardamom Syrup**

2 oz. warmed milk

Garnish: Cinnamon stick & cardamom pods

Instructions

Warm a 10 oz. cup with hot water then pour water out. Add hot water and tea bag to cup. Steep tea for 5-6 min. Remove tea bag. Stir in **1883** syrups. Add warmed milk and stir. Sip and enjoy.



Ginger Cardamom Tea

Ingredients

6 oz. hot water (208-212 degrees F)

1 black tea bag

¼ oz. **1883 Cardamom Syrup**

¼ oz. **1883 Ginger Syrup**

2 oz. warmed milk

Garnish

ginger & cardamom pods (optional)

Instructions

Warm a 10 oz. cup with hot water then pour water out. Add hot water and tea bag to cup. Steep tea for 3-5 min. Remove tea bag. Stir in **1883** syrups. Add warmed milk and stir. Sip and enjoy.



Chamomile Tea with Citrus and Cardamom

Ingredients

6 oz. hot water (158 degrees F)

1 Chamomile tea bag

½ oz. **1883 Cardamom Syrup**

1 lemon wedge

Garnish

1 lemon wheel, floated

Instructions

Warm a 10 oz. cup with hot water then pour water out. Add hot water and tea bag to cup. Steep tea for 5-6 min. Remove tea bag. Stir-in **1883** syrup. Squeeze-in lemon and stir. Sip and enjoy.



Rose-Cardamom Milk Tea

Ingredients

6 oz. hot water (158 degrees F)

1 herbal tea bag

1/4 oz. **1883 Rose Syrup**

1/4 oz. **1883 Cardamom Syrup**

2 oz. warmed milk

Garnish: dried rose petals

Instructions

Warm a 10 oz. cup with hot water then pour water out. Add hot water and tea bag to cup. Steep tea for 5-6 min. Remove tea bag. Stir in **1883** syrups. Add warmed milk and stir. Sprinkle with dried rose petals. Sip and enjoy.



Manuka Star Tea

Ingredients

6 oz. hot water (208-212 degrees F)

1 Earl Grey tea bag

1 tsp. Manuka Honey

¼ oz. **1883** Cardamom Syrup

Garnish:

cinnamon stick & orange wheel

Instructions:

Warm a 10 oz. cup with hot water then pour water out. Add hot water and tea bag to cup. Steep tea for 2-3 min. Remove tea bag. Stir in honey and **1883** syrup. Sip and enjoy!



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Rose Cardamom Steamer

Ingredients

½ oz. 1883 Rose Syrup

½ oz. 1883 Cardamom Syrup

¼ oz. 1883 Vanilla Syrup (optional)

1-2 drops pink food coloring

8 oz. milk or milk alternative

Garnish

Whipped cream, dried cardamom & dried rose petals (optional)

Instructions

Steam ingredients together. Pour into a warm 10 oz. mug. Garnish and serve.



Cardamom Hot Chocolate

Ingredients

½ oz. **1883 Cardamom Syrup**

1 ½ oz. **1883 Dark Chocolate Sauce**

10 oz. milk

Garnish

Marshmallows (optional)

Instructions

Steam ingredients together. Pour into a warm 14 oz. mug. Garnish and serve.



Mango Lassi

Ingredients

2 oz. **1883 Mango Puree**

½ oz. **1883 Cardamom Syrup**

½ cup frozen mango cubes

1 cup plain low fat yogurt

1 ½ cups of ice

Garnish

mango and cardamom

Instructions

Add ingredients to blender jar and blend until smooth. Pour beverage into a 16 oz. serving glass. Garnish and serve.

Tip: If too thick, add a splash of almond or coconut milk.



Indian Spice Tea Frappe

Ingredients

1 ½ tsp. culinary grade matcha powder

1 oz. hot water

½ oz. **1883 Cardamom Syrup**

1 ½ oz. **1883 Chai Tea Syrup**

4 oz. whole milk

60 ml. scoop vanilla frappe powder

16 oz. cup of ice

Garnish: mixed whole spices

Instructions

Whisk matcha and hot water together. Add all ingredients to blender jar. Add ice and blend for 22 sec. Pour beverage into a 16 oz. serving glass. Garnish and serve.



Fall Spice Frappe

Ingredients

½ oz. 1883 Cardamom Syrup

1 ¼ oz. 1883 Pumpkin Spice Syrup

2 oz. whole milk

2 oz. cold brew coffee concentrate

1/8 tsp turmeric powder

60 ml. scoop vanilla frappe powder

16 oz. cup of ice

Instructions

Add ingredients to blender jar and blend until smooth. Pour beverage into a 16 oz. serving glass. Garnish and serve.



Cardamom Apple Daiquiri

Ingredients

2 oz. rum

¼ oz. **1883 Cardamom Syrup**

¾ oz. **1883 Green Apple Syrup**

1 oz. fresh lime juice

ice

Garnish

Lime wheel

Instructions

Shake ingredients for 15-20 seconds. Strain into coupe glass. Garnish and serve.



Spiced Pistachio Martini

Ingredients

1 oz. Rhum Agricole

½ oz. Cointreau

¼ oz. **1883 Cardamom Syrup**

¾ oz. **1883 Pistachio Syrup**

2 oz. half & half

Ice

Garnish:

Whipped cream, pistachio nuts and
cardamom

Instructions

Shake ingredients for 20 seconds. Strain into
a coupe glass. Garnish and serve.



Peach Cardamom Mule

Ingredients

$\frac{3}{4}$ oz. 1883 Peach Syrup

$\frac{1}{4}$ oz. 1883 Cardamom Syrup

2 oz. vodka

$\frac{3}{4}$ oz. fresh lime juice

Cracked Ice

2-3 oz. Ginger beer

Garnish

Peach slice, mint & lime

Instructions

Combine ingredients in a copper mule mug. Add ice and top with ginger beer. Stir, garnish and serve.



Bourbon Apple Cider

Ingredients

2 oz. bourbon

½ oz. **1883 Cardamom Syrup**

½ oz. **1883 Warm Spices Syrup**

½ oz. fresh lemon juice

4 oz. filtered apple cider

Garnish

Star anise

Instructions

Shake ingredients for 20 seconds. Fine strain into a coupe glass. Garnish and serve.

