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MAISON ROUTIN  
FRANCE



# WINTER SEASONAL RECIPE IDEAS





# Cinnamon Egg Nog

## INGREDIENTS

9oz Glass  
1 pump/8ml of 1883 Cinnamon syrup  
1 pump/8ml 1883 Eggnog syrup  
4oz milk  
white pepper (optional)  
Garnish - cinnamon powder and stick

## METHOD

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

## Serving options

*This also works with Amaretto, Gingerbread, Falernum or Chai in place of the Cinnamon syrup.*

# Christmas Latte

## INGREDIENTS

9oz Glass  
6oz milk  
1 shot espresso x 2  
1 pump/8ml 1883 Eggnog syrup  
1 pump/8ml 1883 Salted Caramel syrup  
Garnish - 1883 Caramel sauce

## METHOD

Add the first espresso to the glass. Steam the milk and syrups together. Pour the mix into the glass followed by the second espresso down the inside of the glass. Garnish with the sauce.

# Cherry Nog

## INGREDIENTS

9oz Glass  
5.5oz Milk  
1 shot Espresso  
1 pump/8ml 1883 Eggnog syrup  
1 pump/8ml 1883 Cherry syrup  
GARNISH - Kool Kup Topping White Chocolate Blossoms, Sugared and powdered cherries

## METHOD

Add the Cherry syrup to the glass. Foam the milk and eggnog syrup, Pour mix gently onto the Cherry syrup using a spoon. Pour the espresso down to create a cloudy layered effect and Garnish.



## After Eight Frappe

### INGREDIENTS

16 oz. glass  
2 pumps / 30ml 1883 Dark Chocolate Gourmet Sauce plus more for base.  
2 to 3 pumps 1883 Mint or Peppermint Syrup  
Milk 150 ml.  
Ice 1 cup  
1 scoop Kool Kup mix  
Garnish - Whipping Cream and Green Sugar Sprinkles

### METHOD

Pour the Milk, Ice, 1883 Sauce, syrup and Kool Kup into a blender and Blend. Add some 1883 sauce to the base of the glass and then pour the mixture into the glass, garnish it with whipped cream, add a little bit of Green Sugar Sprinkles and Mint Leaves and Serve.

### **Serving Suggestion:**

*Why not flavour the whipped cream with the Green mint syrup and serve with and After Eight tucked in the top?*

# Black Forest

## INGREDIENTS

2 pumps/16ml 1883 Cherry syrup  
1 pump/8ml 1883 Chocolate Cookie  
1 shot Espresso  
7oz Milk  
2 pumps/30ml 1883 Dark Chocolate sauce  
GARNISH - Whipped Cream, Kool Kup  
Toppings Dark Chocolate Blossoms or  
shavings and cherry puree

## METHOD

Place the syrups, sauce and milk into a jug and steam. Pour into the serving glass and top generously with whipped cream and cherry puree.

*Serving Suggestion -  
For a frappe use with Kool Kup  
and ice.*



# Winter Heat

## INGREDIENTS

1 pump/8ml 1883 Spicy Cayenne  
1 shot Espresso  
5.5oz Milk  
1883 White Chocolate sauce  
1883 Dark Chocolate sauce  
GARNISH - Kool Kup Toppings White and Dark Chocolate Blossoms

## METHOD

Foam together the syrup and milk. Coat the bottom of a glass with 1883 Dark Chocolate sauce, then a little White Chocolate sauce. Pour the mixture over the top holding back the foam. Gently pour the espresso next. Top with the remaining foam. Garnish

# Choconut Brownie

## INGREDIENTS

16ml / 2 pumps 1883 Brownie syrup  
1883 Chocolate Hazelnut sauce  
1 tbsp Kool Kup Cocoa powder  
180 to 210ml Milk  
GARNISH - 1883 Chocolate Hazelnut sauce, Kool Kup  
Toppings Mini Mallows

## METHOD

Pour some sauce into a glass. Add the cocoa to some cold milk and stir, steam the syrup with the milk and pour over the sauce





# Minty Snowball

## INGREDIENTS

9oz Glass / Cup  
7oz Milk  
1 to 2 pumps 1883 Green Mint syrup\*  
30ml / 2 Pumps 1883 White Chocolate sauce

## METHOD

Mix the milk sauce and syrups together and steam. Garnish.

Options - 1883 also do Peppermint (virtually clear) and Iced mint (Pale Sky Blue).

# 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)

# Snow-Smore

## INGREDIENTS

9oz Glass  
7oz Milk  
2 pumps/16ml 1883 Toasted Marshmallow syrup  
1883 Chocolate Sauce  
Garnish - Kool Kup Topping  
Mini Mallows

## METHOD

Add the Sauce to the glass. Steam the milk and Syrup and pour over the sauce. Heap on the mini mallows and pour sauce over.





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