

183

MAISON ROUTIN
FRANCE

CHRISTMAS RECIPES COLLECTION

Inspiring Excellence

183
MAISON ROUTIN
FRANCE

Apple & Cinnamon Tea



Ingredients:

1883 Apple Syrup 20 ml.

1883 Cinnamon Syrup 15 ml.

Green Tea 1 tea bag

Hot Water 300 ml.

Preparation:

Pour 1883 Apple and 1883 Cinnamon Syrups into the cup, followed by the tea bag.

Prepare hot water then pour over the tea bag and syrup and let it infuse for 4 min. Serve.

Serving Suggestion:

This drink can also work well with Strawberry and Cinnamon, Cherry & Cinnamon, Red Berries & Cinnamon combinations. When using a transparent cup, do not stir.

The visual of this drink adds value and cravings for the guests.

Serving Size: 12 oz. cup



183
MAISON ROUTIN
FRANCE

Cranberry &
Cinnamon
Tea



Ingredients:

183 Cranberry Syrup 30ml.

183 Cinnamon Syrup 15 ml.

Green Tea 1 tea bag

Hot Water 300 ml.

Preparation:

Pour 1883 Cranberry Syrup and 1883 Cinnamon Syrup into the cup, followed by the tea bag. Prepare hot water then pour over the tea bag and Syrups and let it infuse for 4 min. Serve.

Serving Suggestion:

This drink can also work well with Strawberry, Lychee, Mango, Cherry and so on

Serving Size: 12 oz. cup

1883

MAISON ROUTIN
FRANCE

Cranberry &
Cinnamon
Iced Tea

*Cream Cheese
topping*



1883

MAISON ROUTIN
FRANCE



SIROP
CRANBERRY

1L - 33.8 FL OZ

1883

MAISON ROUTIN
FRANCE



SIROP / SYRUP
CANNELLE
CINNAMON

1L - 33.8 FL OZ



Ingredients:

1883 Cranberry Syrup 30 ml.

1883 Cinnamon Syrup 15 ml

Water / Soda Water 180 ml

Green Tea (infused in 60 ml of hot water)

Ice 1 cup

Whipped Cream and Cream Cheese Mix (2 parts w.cream/ 1 part c.cheese)

Dried Cranberries (toppings)

Preparation:

Pour the 1883 Syrups into the glass, followed by ice, water and the tea mixture.

Top it up with whipped cream and cream cheese mix. Serve.

Serving Suggestion:

This drink can work with Raspberry & Cinnamon, Apple and Cinnamon and Strawberry & Cinnamon combinations.

Serving Size: 16 oz. cup

1883

MAISON ROUTIN
FRANCE



SIROP
SAVEUR
COOKIE CHOCOLAT
CHOCOLATE COOKIE

1L - 33.8 FL OZ

1883
MAISON ROUTIN
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**Choco Cookie
Iced Tea**

*Cream Cheese
topping*



Ingredients:

1883 Cookie Chocolate 40 ml.

Water / Soda Water 180 ml

Black Tea (infused in 60 ml of hot water)

Ice 1 cup

Whipped Cream and Cream Cheese Mix (2 parts w.cream/ 1 part c.cheese)

Chocolate Cookie (toppings)

Preparation:

Pour the 1883 Syrups into the glass, followed by ice, water and the tea mixture. Top it up with whipped cream and cream cheese mix. Serve.

Serving Suggestion:

This drink can work with Butterscotch, Caramelized Peanut, Tiramisu, Irish Cream and so on

Serving Size: 16 oz. cup



183
MAISON ROUTIN
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Cranberry
Minty
Tea



Ingredients:

1883 Cranberry Syrup 30ml.

1883 Peppermint Syrup 15 ml.

Green Tea 1 tea bag

Hot Water 300 ml.

Preparation:

Pour 1883 Cranberry Syrup and 1883 Peppermint Syrup into the cup, followed by the tea bag. Prepare hot water then pour over the tea bag and Syrups and let it infuse for 4 min. Serve.

Serving Suggestion:

This drink can also work well with Strawberry, Lychee, Mango, Cherry, Peach and Mixed Berries Syrup Bases.

Serving Size: 12 oz. cup

183
MAISON ROUTIN
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GingerBread
Latte
Macchiato



Ingredients:

1883 Gingerbread Syrup 30 ml.

Milk **250 ml.**

Espresso **60 ml.**

Preparation:

Pour the syrups into the cup.

Steam milk and pour it on top of the syrups. Prepare an espresso and gently pour it on top of the rest of the ingredients. Serve.

Serving Suggestion:

This drink can work with Cookie Chocolate, Butterscotch and White Chocolate syrups.

Serving Size: 12 oz. cup

183

MAISON ROUTIN
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Dark
Chocolate
Cranberry
Biscotti



Ingredients:

1883 Dark Chocolate Gourmet Sauce 30 ml.

1883 Cranberry Syrup 20 ml.

Milk **150 ml.**

Ice Cubes **1 cup**

Chocolate Sauce (garnish and layering)

Dried Cranberries0 (garnish)

Biscotti with Chocolate Coating (garnish)

Preparation:

Pour the 1883 Chocolate Sauce (layering) into the glass at about 15 ml.

Pour the Milk, Ice, 1883 Sauces and Syrups, into a blender and Blend.

Pour the mixture into the glass. Garnish it with whipped cream, add a little bit of Dried Cranberries and then Chocolate Coated Biscotti. Serve.

Serving Size: 16 oz. cup

183

MAISON ROUTIN
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Peppermint
Dark Choco
Frappe

183



Ingredients:

1883 Dark Chocolate Gourmet Sauce 30 ml.

1883 Peppermint Syrup 20 ml.

Milk 150 ml.

Ice 1 cup

Whipping Cream (garnish)

Green Sugar Sprinkles (toppings)

Preparation:

Pour the Milk, Ice, 1883 Dark Chocolate Sauce, 1883 Peppermint Syrup into a blender and Blend. 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:

This drink can also work well with Caramelized Peanut, Butterscotch and Almond and with the combination of 1883 Mint Syrups.

Serving Size: 16 oz. cup

