

# 1883 de Philibert Routin

*Inspire your coffee menu  
this winter season... When the weather  
outside is frightful, offer your customers  
a delightful coffee!*



## *Hot spiced chocolate steamer*

24 ml Philibert Routin chocolate syrup  
8 ml Philibert Routin cinnamon syrup  
150 ml cold milk  
Cinnamon flavoured whipped cream  
Ground cinnamon for dusting

Pour the syrups and milk into a steaming pitcher. Steam the milk-syrup mixture and pour into a 360ml glass (12oz). Top with cinnamon flavoured whipped cream and dust with ground cinnamon.



## *Winter spices*

32 ml Philibert Routin caramel sauce  
32 ml Philibert Routin cinnamon syrup  
60 ml cold milk  
1 shot of espresso

Pour the syrup, sauce and milk into a steaming pitcher. Steam and foam the milk-syrup mixture. Pour the flavoured milk in a cup. Add 1 shot espresso. Fill with the foamed milk.



## *Cinnamon latte*

32 ml Philibert Routin cinnamon syrup  
90 ml of cold milk  
Shot of espresso  
Cinnamon for dusting

Pour the syrup and milk into a steaming pitcher. Steam and foam milk-syrup mixture. Pour the espresso into a 240 ml (8 oz) cup. Top with the flavoured foam. Dust with the ground cinnamon.



## *Viennese chocolate*

16 ml Philibert Routin vanilla syrup  
8 ml Philibert Routin hazelnut syrup  
2 teaspoons unsweetened cocoa powder  
180 ml cold milk  
Chocolate shavings

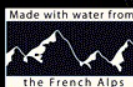
Pour the syrups, cocoa powder and milk into a steaming pitcher, steam together. Pour into a 360 ml (12 oz) glass. Top with the whipped cream. Garnish with chocolate shavings



### **Decoration tips :**

Tiny candy canes can make a wonderful and colorful stir stick or garnish. Cranberries add festive color and can decorate glassware or the drinks themselves.

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GOURMET SYRUPS  
SINGLE SOURCE PROVIDER