

Late Winter & Spring Seasonal Recipes



1883

MAISON ROUTIN
FRANCE

IDEAS RECIPES



Spring Cup

INGREDIENTS

7oz Hot water
1 pump/8ml 1883 Iced Tea Elderflower syrup
Garnish – Fresh lime zest.

METHOD

Mix the syrups with the hot water. Garnish

OPTION; For an iced tea simply add ice to glass



Spring Lemonade

INGREDIENTS

1 pump / 8ml **1883 Green Apple** syrup
1 pump / 8ml **1883 Elderflower** syrup
200ml Soda water
Lime Juice from one lime

METHOD

Pout all the ingredients into a tumbler of ice and serve garnished with fresh lime.

183

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IDEAS RECIPES



Tea and Cake

INGREDIENTS

7oz Hot water
1 pump/8ml 1883 French Madeleine syrup
Camomile tea

METHOD

Make the tea as per recommended instructions and add the syrup stir and serve.



Sweet Indulgence

INGREDIENTS

1883 French Madeleine syrup
1 Shot Espresso
Foamed milk
Garnish –1883 White chocolate and Strawberry sauces, whipped cream and Kool Kup White Chocolate Blossoms

METHOD

Add 1 pump of White Chocolate sauce and a squeeze of the strawberry Add the foamed milk and pour over a mix of the Espresso and French Madeleine syrup. Garnish

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Valentines Day



Love Cup

INGREDIENTS

1 pump / 8ml **1883** Mixed Berry syrup
1 pump / 8ml **1883** Chai Syrup
15ml of **1883** Strawberry Sauce
Fresh berries

METHOD

In a jug mix the Chai and Mixed Berry syrup with 10floz of hot water
In the serving cup add the fresh berries and Strawberry sauce then using a spoon gently pour over the fruit and sauce.



Sweet Memories

INGREDIENTS

1 pump / 8ml **1883** Dulche de Leche syrup
100ml Milk
2oz / 60ml espresso
Garnish
1883 Caramel sauce

METHOD

Make a latte flavoured with the syrup then create heart latte art using the sauce.

Latte are doesn't have to be complicated! Its as simple as pouring 4 circles with the 1883 sauce and dragging a cocktail stick through the middle to create the hearts as shown in the image.

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Valentines Day



Sweet Kiss

INGREDIENTS

1 pump / 8ml **1883** Brownie syrup
1 shot espresso
180ml milk
883 Caramel Sauce

METHOD

Make your cappuccino flavouring the milk with the syrup. Create a heart design with the milk and then 1883 caramel sauce in small circles round the edge. Drag a cocktail stick through the center of the circles to create small hearts.



Passionate Tea

INGREDIENTS

2 pumps / 8ml **1883** Red Passion syrup
Fresh brewed Green tea that's cooled
Ice
Garnish
Fresh fruits and herbs

METHOD

Place the ingredients into a glass and stir then garnish