

# 1883 SEASONAL RECIPE BOOK

FILLED WITH SENSATIONAL  
RECIPES TO CREATE THIS  
SEASONS MUST-HAVE DRINKS

1883

MAISON ROUTIN  
FRANCE



# Gingerbread Latte Macchiato

**183**  
MAISON AGUTIN  
FRANCE



## YOU WILL NEED:

60ml Espresso

250ml Milk

2 pumps 1883 Gingerbread  
syrup

## GARNISH:

Whipped cream

Grated ginger biscuits

## PREPARATION :

- Pour the Gingerbread syrup into a large cup
- Steam the milk and pour on top of the syrup
- Run an espresso and gently pour it on top of the ingredients
- Garnish with whipped cream and grated ginger biscuits & enjoy!



# Milky Gingerbread

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FRANCE

## YOU WILL NEED:

60ml Orange Juice  
80ml Whole Milk  
1 Egg Yolk  
2 pumps 1883 Gingerbread  
syrup

## GARNISH:

Orange Peel  
Christmas cookie  
Gingerbread crumbs



## PREPARATION :

- Pour all the ingredients in a small shaker tin and do a dry shake (without ice) for 10 seconds
- Fill with ice and shake hard for a further 10 seconds
- Pour some gingerbread syrup on a plate and dip the rim of the glass in the syrup. Immediately dip the glass straight into the Gingerbread crumbs so they stick to the glass
- Strain in a chilled tumbler without ice and add the orange peel and Christmas cookie & Enjoy!



# Gingerbread Iced Coffee

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## YOU WILL NEED:

60ml Soya Milk

60ml Coconut Milk

80ml Cold Americano Coffee

2 pumps 1883 Gingerbread  
syrup

## GARNISH:

Whipped Cream

Gingerbread Crumbs

Coconut Powder

## PREPARATION :

- Pour the syrup, soya milk and coconut milk into a tumbler full of ice
- Pour the coffee on top
- Garnish with whipped cream, gingerbread crumbs and coconut powder if desired & enjoy!



# American Gingerbread Coffee

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## YOU WILL NEED:

50ml Bourbon

100ml Hot Espresso

50ml Whipped Cream

2 pumps 1883 Gingerbread  
syrup

## PREPARATION :

- Heat the Whiskey with the syrup in a Toddy glass and add the syrup
- Pour a slightly diluted espresso in the glass
- Pour the coffee in with the the hot whiskey / Gingerbread Syrup and cover with whipped cream
- Garnish with marshmallows and crushed gingerbread biscuits if desired & enjoy!

## GARNISH:

Crushed Gingerbread

Marshmallows



# Gingerbread Coffee Chaser

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FRANCE



## YOU WILL NEED:

1 pump 1883 Gingerbread  
Syrup

30ml Espresso

Whipped cream

## GARNISH:

Crushed Gingerbread Biscuit

Chocolate Sauce

## PREPARATION :

- Pour the syrup in a shot glass
- Lay the coffee over the syrup, then cover with whipped cream
- Decorate with a crushed gingerbread biscuit and chocolate sauce if desired & enjoy!



# Pumpkin Latte

1883  
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FRANCE

## YOU WILL NEED:

2 pumps 1883 Pumpkin Spice  
syrup

30ml Espresso

150ml Milk

## GARNISH:

Whipped Cream



## PREPARATION :

- Pour the 1883 Pumpkin spice syrup in a cup
- Prepare an espresso and gently stir it with the syrup
- Steam milk pour it on top of the rest of the ingredients
- Garnish with whipped cream if desired & enjoy!



# Pumpkin Spiced Latte

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MAISON FONDÉE  
FRANCE



## YOU WILL NEED:

60ml Espresso

200ml Whole milk

1 pump 1883 Pumpkin  
Spice syrup

1 pump 1883 Cinnamon  
syrup

## GARNISH:

Cinnamon

Caramel sauce

Whipped Cream

## PREPARATION :

- Pour both syrups into a cup and run an espresso in the same cup
- Warm up some milk to an homogeneous foam with a steam nozzle and pour into the cup
- Garnish with whipped cream, cinnamon and caramel sauce & enjoy!



# Pumpkin Macchiato

1883

MAISON FONDÉE  
FRANCE

## YOU WILL NEED:

30ml Espresso

200ml Milk

2 pumps 1883 Pumpkin Spice  
syrup

## GARNISH:

Caramel Sauce

Whipped Cream



## PREPARATION :

- Pour the chilled milk in a milk jug with the pumpkin spice syrup
- Foam with a steam wand to obtain a creamy, smooth consistency
- Pour in a glass, and layer the espresso over it
- Decorate with whipped cream and caramel sauce if desired & enjoy!



# Pumpkin Cappuccino

1883

MAISON FONDÉE  
FRANCE



## YOU WILL NEED:

2 pumps 1883 Pumpkin Spice  
syrup

30ml Espresso

120ml Whole milk

## GARNISH:

Cinnamon

Whipped Cream

## PREPARATION :

- Warm up milk to an homogeneous foam with a steam nozzle
- Pour the syrup in a large cup and run an espresso
- Pour the hot milk
- Garnish with a whipped cream and cinnamon & enjoy!



# Pumpkin Skin

1883  
MAISON FONDÉE  
FRANCE

## YOU WILL NEED:

80ml Orange Juice

80ml Milk

2 pumps 1883 Pumpkin  
Spice syrup

## GARNISH:

Orange Slice



## PREPARATION :

- Scoop out a butternut and make a carving Halloween face
- Pour all the ingredients in a blender cup, and fill with crushed ice
- Mix until smooth and then pour the mixture into the butternut
- Garnish with an orange slice & Enjoy!



# Spiced Pumpkin Tea

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FRANCE



## YOU WILL NEED:

30ml Carrot Juice

120ml Lemonade

80ml fresh brewed black tea

Ice

2 pumps 1883 Pumpkin Spice  
syrup

## GARNISH:

Sage sprig

Cinnamon Stick

Star Anise

## PREPARATION :

- Fill a glass with ice
- Add all the ingredients into the glass and stir well
- Garnish with sage sprig, cinnamon stick and star anise & Enjoy!



# Salted Caramel Pumpkin Cold Brew

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## YOU WILL NEED:

240ml Cold brewed coffee

50ml Semi-Skimmed Milk

1 pump 1883 Pumpkin Spice  
syrup

1 pump 1883 Salted Caramel  
syrup

## GARNISH:

Ice



## PREPARATION :

- Mix both syrups, the cold brew coffee and semi-skimmed milk together in a large serving glass and stir well
- Add ice & Enjoy!



# Salted Caramel Chai

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## YOU WILL NEED:

2 pumps 1883 Salted Caramel  
syrup

3 teaspoons Drink Me Chai

180ml whole milk

## GARNISH:

3 Dried apple rings

Cinnamon Stick

Star Anise

## PREPARATION :

- Make up the Drink me Chai by combining the powder and hot milk.
- Steam the Drink me Chair together with the syrup until hot. Pour into a warmed cup
- Garnish with dried apple rings, star anise, and a cinnamon stick if desired & Enjoy!



# Salted Vanilla

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## YOU WILL NEED:

40ml Cold brewed tea

150ml Milk

2 Scoops Vanilla Ice Cream

15ml Lemon Juice

2 pumps 1883 Salted  
Caramel syrup

## GARNISH:

Coarse Salt

Caramel Sauce

Whipped Cream



## PREPARATION :

- Mix the syrup, cold brew tea, milk, ice cream and lemon juice together in a blender and mix
- Pour into a glass of your choice
- Garnish with whipped cream, caramel sauce and coarse salt & Enjoy!



# Honey Cinnamon Viennese

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FRANCE



## YOU WILL NEED:

2 pumps 1883 Cinnamon syrup

20ml Honey

150ml Espresso

## GARNISH:

Cinnamon flavoured  
whipped cream

Cinnamon Powder

## PREPARATION :

- Pour the honey and the 1883 Cinnamon Syrup in a large cup
- Add the espresso, then the cinnamon-flavoured whipped cream and sprinkle with cinnamon powder & Enjoy!
- To make the cinnamon whipped cream: Pour 100ml liquid cream and 25ml 1883 cinnamon syrup in a bowl, whip cream until stiff peaks are just about to form.



# Cinnamon Egg Nog

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## YOU WILL NEED:

1 Egg Yolk

40ml Bourbon

Ground White Pepper

120ml Hot Milk

2 pumps 1883 Cinnamon  
syrup

## PREPARATION :

- Frost a glass rim with caster sugar and cinnamon powder if desired.
- Place the egg yolk, Bourbon and the syrup in a glass and two twists of the white pepper mill.
- Stir to obtain a smooth consistency, then add the milk (first heated using a steam wand).
- Garnish with a cinnamon stick and powder & Enjoy!

## GARNISH:

Cinnamon Stick

Cinnamon Powder



# Nutty Gingerbread Coffee Latte

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## YOU WILL NEED:

1 pump 1883 Gingerbread Syrup

1 pump 1883 Hazelnut Syrup

140ml whole milk

30ml Espresso

## GARNISH:

Ginger

Almonds

## PREPARATION :

- Pour both syrups and the ready made espresso into a cup or glass of your choice
- Steam the whole milk and add to the cup and stir until mixed well
- Garnish with ginger and almonds & Enjoy!



# Soft Nutty Egg Nog

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MAISON FONDÉE  
FRANCE

## YOU WILL NEED:

- 1 Egg Yolk
- 60ml Almond Milk
- 80ml Whole Milk
- 1 pump 1883 Sugar Free Chocolate syrup
- 1 pump 1883 Hazelnut syrup

## GARNISH:

- Chocolate Chips
- Almonds



## PREPARATION :

- Pour all the ingredients into a small shaker tin and complete with ice
- Shake well for 20 seconds
- Strain in a tumbler without ice
- Decorate with chocolate chips and almonds if desired & Enjoy!



# Nutty Cloud

183  
MAISON FONDÉE  
FRANCE



## YOU WILL NEED:

1 pump 1883 Sugar Free  
Chocolate Syrup

1 pump 1883 Hazelnut Syrup

160ml milk

Chocolate and plain milk  
foams

## GARNISH:

Crushed pecans

Almonds

## PREPARATION :

- Fill a clear glass 2/3 full with milk foam (made by hand or with a siphon) and add the chocolate syrup, which will settle at the bottom. Present the foams carefully
- Heat up some milk, and incorporate the Hazelnut syrup. Pour the hot mixture onto the foams and sprinkle with crushed pecans and almonds & Enjoy!



# Iced Moka

1883  
MAISON AGUTIN  
FRANCE

## YOU WILL NEED:

150ml Skimmed Milk

2 shots Espresso

1 pump 1883 Sugar Free  
Chocolate syrup

## GARNISH:

Chocolate Powder

Chocolate Shavings

Chocolate Sauce



## PREPARATION :

- Pour all the ingredients in a small shaker tin
- Fill with ice and shake hard for 10 seconds
- Pour all in a tumbler and garnish with chocolate powder, shavings and chocolate sauce & Enjoy!



# Iced Chocolat Viennois

1883  
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FRANCE

## YOU WILL NEED:

1 pump 1883 Sugar Free  
Chocolate Syrup

160ml Whole milk

Whipped Cream

## GARNISH:

Chocolate Chips

Chocolate Powder



## PREPARATION :

- Pour all the ingredients in a shaker filled with ice
- Shake well and then strain in a tumbler without ice
- Decorate with chocolate chips and chocolate powder & Enjoy!



# Iced Coconut Crème Latte

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## YOU WILL NEED:

150ml Cold milk

2 shots espresso

Ice

1 pump 1883 Vanilla syrup

1 pump 1883 Coconut syrup

## GARNISH:

Whipped Cream

Toasted Coconut



## PREPARATION :

- Combine ingredients in a 16oz glass and stir
- Add ice, garnish with whipped cream and toasted coconut & Enjoy!





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