

1883 SYRUPS
DESSERT RECIPE
BOOK
AUTHENTIC, INTENSE &
PURE SYRUPS FROM THE
FRENCH ALPS



1883

MAISON ROUTIN
FRANCE





Nutty Chocolate Truffles

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YOU WILL NEED:

- 180ml Double Cream
- 100g Chopped Hazelnuts
- 500g Dark Chocolate (finely chopped)
- 80g Cocoa Powder
- 60ml 1883 Hazelnut syrup

PREPARATION :

- Pour cream into a saucepan and bring to a simmer.
- Add the chocolate to the cream - leaving for 10 minutes until the chocolate is melted and stir in the 1883 Syrup. Whisk until smooth.
- Add the hazelnuts and stir until evenly distributed, then pour the mixture in a baking tray and allow to set in fridge.
- Once set, use a small spoon to make small balls by rolling in the palm of your hands.
- Place the cocoa on a plate and roll the balls in the powder until fully dusted. Serve and enjoy!



Nutty Pancakes

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YOU WILL NEED:

240g Plain Flour

30ml 1883 Hazelnut syrup

2 1/2 tsp Baking Powder

1/2 tsp Salt

2 Large Eggs

300ml Semi Skimmed Milk

20g Sugar

20g Butter - melted



PREPARATION :

- In a bowl, sift together the flour, baking powder, sugar and salt.
- In a separate bowl, whisk together 1883 Hazelnut Syrup, eggs and milk.
- Add the dry mixture to the eggs and milk mixture and mix until smooth. Add and mix in the melted butter.
- Cook on a hot, greased griddle, until bubbling and brown, then flip and cook the other side.
- Serve, add desired toppings and enjoy!



Chocolate & Hazelnut Cake

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YOU WILL NEED:

- 100ml Milk
- 150g Dark Chocolate
- 100g Flour
- 2 Eggs
- 110g Sugar
- 75g Butter
- 5g Baking Powder
- 1 tbsp Fresh Cream
- 40ml 1883 Hazelnut syrup

PREPARATION :

- Preheat the oven to 180°C & melt the chocolate and butter in the microwave.
- In a separate bowl, beat the eggs with the sugar.
- Add the fresh cream and the molten chocolate to the egg and sugar mix. Then add the flour and the baking powder to the mix.
- Add the milk, mix well, add the 1883 Hazelnut syrup.
- Butter a loaf pan and pour the batter into the prepared pan and cook for 35 minutes. Allow to cool, decorate as desired and enjoy!



Hazelnut Coffee Cake

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YOU WILL NEED:

180g Butter
180g Caster Sugar
3 Large Eggs
180g Self-raising flour
1 tbsp cooled instant coffee
(dissolved in 1 tbsp hot water)
50ml 1883 Hazelnut syrup

ICING:

100g Softened Butter
250g Icing Sugar
1 1/2 tbsp cooled instant coffee
(dissolved in 1 tbsp hot water)
Strawberry Jam (optional)
200ml 1883 Hazelnut Syrup



PREPARATION :

- Preheat the oven to 180°C and line and butter two 18cm sandwich tins. Add the sugar and butter to a bowl and whisk until fluffy and pale.
- Whisk the eggs in a mug, then gradually add to the mixture with 1 tbsp of flour each time. When eggs are fully combined, add the rest of the flour and fold in gently.
- Add the dissolved coffee to the mixture with the 1883 Hazelnut Syrup, still folding.
- Divide into the sandwich tins and cook for 25-30 minutes until firm. Leave to cool for 5 minutes and then turn out onto a wire rack to cool.
- Meanwhile, make the icing by beating the icing sugar with the butter until light and fluffy, then add the dissolved coffee and 1883 Hazelnut Syrup.
- Whisk, then cover and set aside until ready to ice the cake.
- Spread half the icing on the bottom of one sponge and spread the strawberry jam on the bottom of the other, if using. Sandwich together, then spread the remaining icing on top. Decorate with walnuts or cherries if you like.

Mini Chocolate Coconut Muffins

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YOU WILL NEED:

- 100g Butter
- 30g Sugar
- 50g Flour
- 3 Eggs
- 150g Chocolate
- 1 tbsp Baking Powder
- 2 tsp Single Cream
- 100g Chocolate Chips
- 30ml 1883 Coconut syrup

PREPARATION :

- Preheat the oven to 180°C / Gas mark 4
- Mix together the eggs, sugar, syrup, flour and baking powder.
- Melt the butter and add to the mixture.
- Melt the chocolate and incorporate it into the mixture along with the cream and chocolate chips.
- Poor the mix into muffin tins and put in the oven for 12 minutes.
- Allow time to cool and then enjoy!



Coconut Latte Cake

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YOU WILL NEED:

200g self-raising flour

200g Softened Butter

200g caster sugar

2 tbsp 1883 Coconut syrup

3 large eggs

1 tbsp instant coffee dissolved in

2 tbsp hot water

FROSTING:

200g Softened Butter

300g Icing Sugar

Coconut Shavings

2 tbsp 1883 Coconut Syrup

1 tbsp instant coffee dissolved in

2 tbsp hot water



PREPARATION :

- Preheat your oven to 180 degrees / 160 fan / gas mark 4. Grease and line two 25cm / 10-inch sandwich cake tins.
- Place your butter and sugar into a large bowl and beat with a mixer until light and fluffy.
- Add eggs and beat fully until combined. Add the flour into the bowl along with the 1883 Coconut syrup and coffee and mix gently until everything is smooth.
- Bake the cakes for 25-30 minutes, until firm and allow the cakes to cool for at least 15 minutes.
- To decorate, vigorously beat together the sugar, butter, 1883 syrup and coffee until it looks light and paler in colour with an electric whisk.
- Once the cake is completely cool and your frosting is ready, add to the top of one sponge and sandwich it with the other sponge. Spread the top sponge and sides with more frosting.
- Decorate with coconut shavings and enjoy!

Spicy Vanilla French Toast

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YOU WILL NEED:

200ml Semi Skimmed Milk

4 Large Eggs

1/4 tsp Salt

4 Crusty Bread Slices

4 tbsp Butter

1 tsp Cinnamon

50ml 1883 Vanilla syrup

PREPARATION :

- In a mixing bowl, whisk together the milk, eggs, 1883 Vanilla Syrup, cinnamon and salt.
- Pour mixture in a deep baking tray.
- Add slices of the crusty bread to the egg mixture and soak on both sides.
- Remove excess and then add to a griddle/frying pan and cook for approx. 2-3 minutes each side.
- Serve with a drizzle of 1883 Vanilla Syrup and enjoy!



Caramel Cream with Crusty Spiced Biscuits

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YOU WILL NEED:

50ml Water

500ml Whole Milk

40g Spiced Biscuits

4 Eggs

1 Vanilla Pod (Cut in half lengthways)

125g Caster Sugar

40ml 1883 Caramel syrup



PREPARATION :

- In a mixing bowl whip eggs and sugar together.
- Warm the milk, vanilla pod and the 1883 Caramel syrup.
- Slowly pour the warm milk over the egg and sugar mixture, stirring until smooth.
- Pour into small cups, then bake in a water bath in a 160°C oven until firm to touch.
- Crumble the spiced biscuits and add them to the cooked cream.



Salted Caramel French Toast

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YOU WILL NEED:

200ml Semi Skimmed Milk

4 Large Eggs

4 Crusty Bread Slices

1/2 tsp Cinnamon

1/2 tsp Salt

Blueberries (optional)

50ml 1883 Salted Caramel syrup

PREPARATION :

- In a mixing bowl, whisk together the eggs, Cinnamon, 1883 Salted Caramel Syrup and salt.
- Pour mixture in a deep baking tray.
- Add slices of the crusty bread to the egg mixture and soak on both sides.
- Remove excess and then add to a griddle/frying pan and cook for approx. 2-3 minutes each side.
- Serve with a drizzle of 1883 Salted Caramel Syrup, top with blueberries if desired, and enjoy!



Caramel Bread & Butter Pudding

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YOU WILL NEED:

10 Slices of bread	200g Sultanas
300ml Double Cream	4 Eggs
250ml Full Fat Milk	1 Lemon
100g Toasted Almonds	2 Tbsp Demerara Sugar
100ml 1883 Caramel Syrup	



PREPARATION :

- Heat oven to 180C/160C/gas 4.
- To make the custard, heat the milk and cream together in a saucepan to just below boiling point.
- In a bowl whisk the eggs, syrup and caster sugar together. Slowly pour the warm milk mixture, over the eggs, stirring until smooth.
- Lightly butter an ovenproof dish approximately 20cm x 25cm x 5cm.
- Cut the crusts from the bread slices, butter both sides and cut into triangles.
- Lay half of the bread slices in the bottom of the dish so that they are slightly overlapping.
- Mix the sultanas and lemon zest and sprinkle half of the mix over the bread. Layer the rest of the bread on top then sprinkle over the remaining fruit.
- Pour the custard mix over the pudding and leave to soak for approx. 30 mins in the fridge.
- Sprinkle over the demerara and toasted almonds and bake for 35-40 mins until golden brown.

Oven Roasted Cinnamon Apples

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YOU WILL NEED:

- 2 tbsp Brown Sugar
- 2 Knobs of Butter
- 2 Apples
- 1 Lime
- 100ml 1883 Cinnamon syrup

PREPARATION :

- Wash and peel the apples, then remove the cores and cut into slices.
- In a bowl, add the butter, syrup & lime juice and mix together. Add the apple slices to the mix.
- In an oven-proof dish arrange the apples, sprinkle with sugar and bake 20 minutes in 180° oven until golden.
- Serve the roasted apples, and cover with any leftover juice and sugar if desired.



Pumpkin Overnight Oats

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YOU WILL NEED:

- 1 tbsp Chia Seeds
- 40g Rolled Oats
- 100ml Coconut Milk
- 100ml Low Fat Greek Yogurt
- 20ml 1883 Pumpkin Spice syrup



PREPARATION :

- In a mixing bowl, mix together all of the ingredients.
- Ensure that the oats are covered and placed in an airtight container in the fridge overnight.
- Top with desired toppings, serve and enjoy!



Gingerbread Latte Cake

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YOU WILL NEED:

- 350g Caster Sugar
- 350g Self-raising Flour
- 350g Unsalted Butter
- 6 Eggs
- 4 tsp instant coffee dissolved in 50ml boiling water
- 1 tsp Ground Ginger

ICING:

- 500g Icing Sugar
- 30ml Gingerbread syrup
- 250g Unsalted Butter

PREPARATION :

- Grease 3 x 7" round sandwich tins and preheat the oven to 180c.
- Mix the sugar and butter together, until its light and fluffy, then add the eggs and mix well.
- Mix in the flour and ginger and once combined, stir in the coffee mixture and spoon into the tins. Bake for 30 minutes or until a skewer comes out clean.
- For the icing, beat the butter until fluffy and light, and then add the 1883 syrup and icing sugar.
- Beat in a teaspoon of boiling water to lighten and soften the texture of the icing.
- Once the cakes have completely cooled, use a knife to carve and level the cakes so they are even.
- Sandwich together the layers with the icing mix. Use the remainder of the mix to cover the cake and decorate as desired!



Chocolate Orange Cookies

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YOU WILL NEED:

100g Cocoa Powder	300g Self-raising Flour
1 tsp Baking Powder	300g Soft Brown Sugar
300g Chocolate Chips	2 Eggs
200g Softened Butter	50ml 1883 Terry's Chocolate Orange Syrup



PREPARATION :

- Preheat oven to 180C /Gas mark 4.
- Cream together the butter and sugar until they are light and fluffy, then beat in the 1883 Terry's Chocolate Orange Syrup and eggs.
- In a separate bowl, add flour, cocoa and baking powder together.
- Add both mixes together, along with the chocolate chips and fold well until combined.
- Spoon a tablespoon of the mixture on a baking tray per cookie and bake in the oven for 12 minutes. The cookies should be soft.
- Allow to cool completely and enjoy!



Chocolate Orange Cake

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YOU WILL NEED:

250g Plain Flour	100g Cocoa Powder
350g Caster Sugar	1 1/2 tsp Baking Powder
2 Eggs	1 1/2 tsp Bicarbonate of Soda
125ml Vegetable Oil	30ml 1883 Terry's Chocolate Orange Syrup
250ml Milk	100ml Boiling Water

ICING:

200g Plain Chocolate
200ml Double Cream
30ml 1883 Terry's Chocolate Orange Syrup

PREPARATION :

- Preheat the oven to 180C/160C Fan/Gas Mark 4. Grease and line two 20cm/8inch sandwich tins.
- Add all of the cake ingredients (except water) into a large bowl and mix together until smooth. Add in the boiling water a little at a time and mix until smooth.
- Divide the cake between the two tins and bake in the oven for 25-35 minutes or until a skewer comes out clean. Allow to cool completely whilst still in the tins.
- Whilst the cake is cooling, heat the chocolate, cream and syrup in a saucepan over a low heat until the chocolate melts. Remove from heat and whisk until smooth and glossy.
- Allow to cool for 1-2 hours until the mixture is thick enough to spread.
- Remove the 2 cakes from the tins and sandwich together using the chocolate orange spread. Use the rest of the chocolate mixture to cover the two cakes all over and leave to set.



Choco Cookie Ice Cream

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YOU WILL NEED:

20ml Coconut Milk

100ml (1 Scoop) Vanilla Ice Cream

40ml 1883 Sugar Free Chocolate syrup

10ml Chocolate Sauce

100g Chocolate Chips

50g Cookies



PREPARATION :

- Put the ice cream, the syrup, chocolate sauce and the coconut milk in a blender and mix quickly.
- Crumble the cookies and mix in along with the chocolate chips. Place the resulting mixture in a serving tub.
- Put in the freezer until the mixture has set.
- Scoop out and enjoy!







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