



CHOCOLATE PEPPERMINT MOCHA

HOT



BEVERAGE SIZE	8 OZ	12 OZ	16 OZ
Espresso Shots	1 Shot (1 oz)	2 Shots (2 oz)	2 Long Shots (3 oz)
Monin Dark Chocolate Sauce	1/2 Pump (1/4 oz)	1 Pumps (1/2 oz)	1.5 Pumps (3/4 oz)
Monin White Chocolate Sauce	1/2 Pump (1/4 oz)	1 Pumps (1/2 oz)	1.5 Pumps (3/4 oz)
Monin Peppermint Syrup	1 Pump (1/4 oz)	2 Pumps (1/2 oz)	3 Pumps (3/4 oz)
Milk	4 oz	6 oz	8 oz
Whipped Cream*	Top	Top	Top

Steps:

1. In a serving cup, add the Monin dark and white chocolate sauces and peppermint syrup
2. Brew the espresso shots directly on top of the flavors and stir to mix well
3. Froth milk and pour over the flavored espresso
4. Top with whipped cream, a dark chocolate swirl and sprinkle with crushed peppermint candy*

ICED

BEVERAGE SIZE	16 OZ	24 OZ
Espresso Shots	2 Long Shots (2 oz)	2 Double Shots (4 oz)
Monin Dark Chocolate Sauce	1.5 Pumps (3/4 oz)	2 Pumps (1 oz)
Monin White Chocolate Sauce	1.5 Pumps (3/4 oz)	2 Pumps (1 oz)
Monin Peppermint Syrup	3 Pumps (3/4 oz)	4 Pumps (1 oz)
Cold Milk	5 oz	7 oz
Ice	Cup Filled	Cup Filled
Whipped Cream*	Top	Top
Peppermint candy*	Sprinkle	Sprinkle

Steps:

1. Fill the serving cup with Ice and add the cold milk
2. In a separate container, add the Monin dark and white chocolate sauces and peppermint syrup
3. Brew the espresso shots directly on top of the flavors and stir to mix well
4. Pour the flavored espresso slowly on top of the milk in the serving cup
5. Top with whipped cream, a dark chocolate swirl and sprinkle with crushed peppermint candy*

**step / toppings optional*