

Ultimate
CREATIVITY



Lemongrass Citronnelle

MONIN Lemongrass syrup captures the zesty aroma and refreshing, natural taste of freshly cut lemongrass harvested from green Asian fields.

Now, it has become a popular ingredient all over the world and is widely used by bartenders to make fresh, zingy cocktails. Hop on the Asian trend and use MONIN Lemongrass syrup to create innovative lemonades, martinis, mojitos, iced teas and granitas.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Philippe Paiva - MONIN
Beverage Innovation Director

“I recommend marrying MONIN Lemongrass syrup with lime juice rather than lemon, which renders the lemongrass flavour sublime. White spirits such as gin or vodka and red berry flavours such as raspberry are the perfect match for this wonderful syrup. For an authentic Asian experience, you can also combine it with kaffir, mint or tamarind.”



Lemongrass Daiquiri

- 25 ml MONIN Lemongrass syrup
- 60 ml light rum
- 30 ml lime juice

Shake ingredients with ice and strain into glass. You can garnish with a lemongrass stick or a lime wedge.



Lemongrass Iced Tea

- 25 ml MONIN Lemongrass syrup
- 200 ml black tea

Pour MONIN syrup into a highball glass. Add ice cubes. Add black tea. You can garnish with lemon wedge and lemongrass.



Lemongrass Sherry Martini

- 20 ml MONIN Lemongrass syrup
- 40 ml vodka
- 20 ml dry sherry
- 3 dashes alcoholic bitter

Shake all ingredients with ice and strain into a chilled glass. You can garnish with a lemon wheel or peel.



Lemongrass Iced Latte

- 30 ml MONIN Lemongrass syrup
- 140 ml milk
- 1 espresso

Combine ingredients in a glass filled with ice cubes. Stir and serve.



Lemongrass Julep

- 30 ml MONIN Lemongrass syrup
- 60 ml whiskey
- 8 mint leaves
- 4 lemongrass pieces

Muddle the mint leaves and lemongrass pieces with MONIN Lemongrass syrup. Fill glass with crushed ice. Add the whiskey. Stir and serve with a straw.



Lemongrass Green Apple Non-dairy Smoothie

- 20 ml MONIN Lemongrass syrup
- 3 scoops Le Frappé de MONIN Non Dairy
- 20 ml Le Fruit de MONIN Green Apple
- 20 ml lime juice
- 90 ml water
- 3 cucumber slices

Pour all ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass and serve. You can garnish with an apple fan, cucumber slices or a lemongrass stick. Serve.



Lemongrass Mojito

- 15 ml MONIN Lemongrass syrup
- 15 ml MONIN Mojito Mint syrup
- 45 ml light rum
- 20 ml lime juice
- Soda water
- 2 mint leaves

Muddle the mint leaves with MONIN flavourings and lime juice. Fill glass with crushed ice. Add the light rum and top with soda water. Stir and serve with a straw. You can garnish with mint leaves and a lemongrass stick.



Hot Ginger Lemongrass

- 10 ml MONIN Lemongrass syrup
- 10 ml MONIN Ginger syrup
- 100 ml water
- 20 ml lemon juice

Combine MONIN flavourings and lemon juice in a glass. Add hot water. Stir, and serve. You can garnish with an apple fan.



Lemongrass Pink Grapefruit Spritzer

- 20 ml MONIN Lemongrass syrup
- 20 ml MONIN Pink Grapefruit syrup
- 100 ml sparkling wine
- 50 ml soda water

Combine ingredients in a glass filled with ice cubes. Stir and serve. You can garnish with a lemongrass stick or an orange peel.



Lemongrass Green Apple Lemonade

- 15 ml MONIN Lemongrass syrup
- 15 ml Le Fruit de MONIN Green Apple
- Soda water
- 20 ml lime juice

Combine MONIN flavourings and lime juice in a shaker filled with ice cubes. Shake vigorously. Pour into a glass. Top with soda water or lemonade. Serve. You can garnish with lime and lemongrass sticks.

Tasting Notes



COLOUR

Transparent with a hint of yellow haziness

NOSE

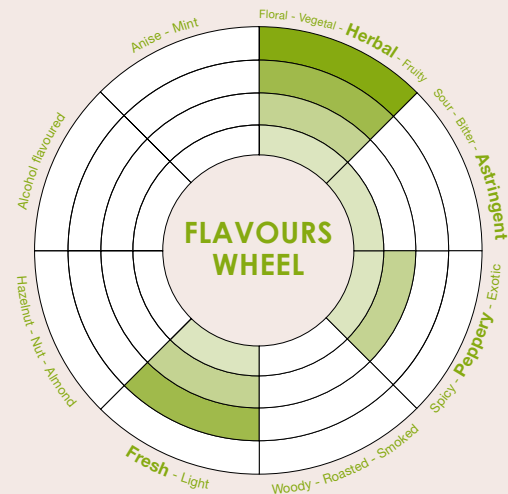
Notes of freshly cut lemongrass

ATTACK

Sweet, candied lemon zest

LENGTH IN MOUTH

Green vegetal lemongrass, long lasting lemon taste



FLAVOURS ASSOCIATIONS

Citrus and herbs

APPLICATIONS

Lemonades, iced teas, martinis, caipirinhas

FORMAT

70 cl, 5 cl

For more beverage inspiration see www.monin.com and the Free MONIN App.



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.