

Ultimate
CREATIVITY



Fresh Programme

Fresh and fruity, the fun way to boost your day!

Spring has sprung and everyone is looking for a fresh start! Take a break from those heavy winter foods, go out, take a deep breath and get the most of MONIN's fresh, fruity recipes!

Put the zing back into your customers' day with MONIN's Fresh Programme, a menu of delicious drinks, which will have them coming back for more!

For more beverage inspiration,
see www.monin.com,
and the free **MONIN App**.



MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY

Recipes

Mango Carrot

- 30 ml Le Fruit de MONIN Mango
- 120 ml fresh orange juice
- 20 parsley leaves
- 1 carrot

Pour parsley leaves into a shaker tin and muddle with MONIN flavouring. In a blender, mix orange juice and carrot without ice. Pour the mix into the shaker and shake vigorously with ice cubes. Strain into a tumbler glass full of ice. Serve. You can garnish with carrot and parsley leaves.



SUGGESTIONS:
you can replace Le Fruit de MONIN Mango with Le Fruit de MONIN Passion fruit or Raspberry.

Kiwi Asparagus

- 30 ml Le Fruit de MONIN Kiwi
- 100 ml green tea
- 10 ml fresh lemon juice
- 3 green asparagus

In a blender mix asparagus and cold infused green tea without ice. Pour the mix into a shaker with remaining ingredients and ice. Shake vigorously and strain in a glass full of ice. Serve. You can garnish with a kiwi slice and green asparagus.



SUGGESTION:
you can replace Le Fruit de MONIN Kiwi with Le Fruit de MONIN Green Apple.

Peach Red Berries

- 30 ml Le Fruit de MONIN Peach
- 150 ml fresh grapefruit juice
- 60 g pomegranate seeds
- 40 g cranberry

Pour ingredients into a blender cup and blend all ingredients without ice. Cover with ice cubes and blend until smooth. Pour mix into a glass. Serve. You can garnish with cranberries, grapefruit wheel or wedge, raspberries and strawberries.



SUGGESTIONS:
you can replace Le Fruit de MONIN Peach with Le Fruit de MONIN Mango or Banana.

Passion Fruit Artichoke

- 20 ml Le Fruit de MONIN Passion fruit
- 200 ml black tea
- 20 ml lemon juice
- 20 g artichoke heart

Pour ingredients into a blender cup. Cover with ice cubes and blend until smooth. Pour mix into a glass. Serve. You can garnish with passion fruit and artichoke leaves.



SUGGESTION:
you can replace Le Fruit de MONIN Passion fruit with Le Fruit de MONIN Mango.

Strawberry Horseradish

- 15 ml Le Fruit de MONIN Strawberry
- 120 ml fresh orange juice
- 40 g horseradish

Pour ingredients into a blender cup. Cover with ice cubes and blend until smooth. Pour mix into a glass. Serve. You can garnish with radish slices and strawberries.



SUGGESTIONS:
you can replace Le Fruit de MONIN Strawberry with Le Fruit de MONIN Raspberry or Red berries.

💡 Tips

Drink it fresh!



Much more than a drink,
offer a booster!

To get maximum benefits from the freshly made juice, **serve immediately after you make it!**



Much more than a drink,
offer a solution!

To make the most of this booster, **tell your customers** the best time to have their fresh drinks is when they eat or shortly after they have finished eating.

Much more than a drink,
offer a moment!

Here are some statements you can use on your menu board to promote your offer:

Morning kickstart!

Lunch starter

Afternoon pick me-up

Blues killer



Cover picture recipe / Raspberry Beetroot:

- 30 ml Le Fruit de MONIN Raspberry
- 100 ml apple juice
- 70 g beetroot
- 2 basil leaves

Find us on



For more beverage inspiration,
see www.monin.com,
and the free **MONIN App**.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY