

*Ultimate*  
CREATIVITY

# MONIN WORLD CUP PROGRAMME



CELEBRATIONS THAT TRULY BRING PEOPLE TOGETHER ARE FEW AND FAR BETWEEN. THIS SUMMER SEES THE KICK-OFF OF THE EAGERLY -AWAITED FOOTBALL WORLD CUP IN BRAZIL, THE COUNTRY WHICH LIVES AND BREATHE TO THE RHYTHM OF THE SAMBA. FOR THIS VERY SPECIAL EVENT, OUR BEVERAGE INNOVATION DIRECTORS ARE SHARING WITH YOU THEIR WORLD CUP VERY EXCLUSIVE RECIPES. LET'S RAISE A COLOURFUL **MONIN PASSION CAIPIRINHA** IN A TOAST TO THE BEAUTIFUL GAME AND THE COMING TOGETHER OF ALL NATIONS!



**MONIN**<sup>®</sup>  
— ULTIMATE TASTE —  
ULTIMATE CREATIVITY



# COCKTAILS

## Passion World Cup Punch

by **Stéphane** - Southern Europe

- 15 ml Le Fruit de MONIN Mango
- 15 ml Le Fruit de MONIN Passion fruit
- 10 ml orange curaçao liqueur
- 40 ml cachaça
- 30 ml fresh lime juice
- ginger ale
- 10 red peppercorn
- 1 ginger slice

Muddle ginger slice, red peppercorn and Le Fruit de MONIN Mango and Passion fruit. Add cachaca, lime juice and orange curaçao liqueur. Shake vigorously. Double strain in a tumbler full of ice and top with ginger ale. You can garnish with passion fruit.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Passion fruit with Le Fruit de MONIN Coconut or Kiwi.



## Basiljito 2014

by **Ouyang** - Central & Eastern Asia

- 10 ml Le Fruit de MONIN Passion fruit
- 10 ml Le Fruit de MONIN Green Apple
- 40 ml rum
- 30 ml pineapple juice
- 4 mint leaves
- 3 wedges of lime

Pour Le Fruit de MONIN Passion fruit and pineapple juice into a shaker tin. Shake well with ice cubes and pour into a long drink glass. Blend Le Fruit de MONIN Green Apple and mint leaves. Top on the long drink glass. You can garnish with lime wedge and mint.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Green Apple with Le Fruit de MONIN Banana, Mango, Kiwi or Strawberry.



## Beer O'clock

by **Alexandre** - Central & Northern Europe

- 15 ml MONIN Spicy Mango syrup
- 10 ml MONIN Ginger syrup
- 120 ml lager beer
- 80 ml limeade

Pour MONIN flavouring into a pilsner glass. Add extra chilled Lager beer. Add extra chilled limeade. Add couple of ice cubes to make it even more refreshing. Serve.

**SUGGESTIONS:** You can replace MONIN Spicy Mango with MONIN Green Apple, Tangerine, Passion Fruit, Mango or Cucumber syrup.



## Batida Do Jubilo

by **Andrea** - Middle East, India and Africa

- 30 ml Le Fruit de MONIN Mango
- 10 ml MONIN Elder Flower syrup
- 60 ml cachaça
- 4 lime wedges
- 1 spoon coconut jelly

In a copper mug, muddle lime and MONIN flavourings. Fill the mug with crushed ice. Add cachaca and coconut jelly. Stir. Serve. You can garnish with banana leaf, honeydew melon skin and crushed ice.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Mango with Le Fruit de MONIN Passion fruit or Green Apple. You can replace Le Fruit de MONIN Elder Flower with MONIN Ginger, Hibiscus, Jasmine, Guava or Cardamom syrup.



## Kick Off

by **Attila** - Central Europe

- 20 ml MONIN Spicy Mango syrup
- 30 ml cachaça
- beer
- 10 ml fresh lemon juice

Combine all ingredients except beer in the glass. Fill up half of the glass with ice cubes. Mix well with a long spoon. Top with beer. You can garnish with lemon slice or wedge.

**SUGGESTIONS:** You can replace MONIN Spicy Mango syrup with Ginger, Peach or Passion Fruit syrup.



## Passion Caipi

by **Stéphane** - Southern Europe

- 20 ml Le Fruit de MONIN Passion fruit
- 40 ml cachaça
- ½ lime

In a rock glass muddle lime with MONIN flavouring. Add crushed ice and top with cachaça. You can garnish with passion fruit.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Passion fruit with Le Fruit de MONIN Green Apple, Raspberry, Mango, Red berries or Peach.



## Espressinha

by **Attila** - Central Europe

- 20 ml MONIN Coffee syrup
- 50 ml cachaça
- 3 lime wedges

Put the lime wedges into the glass and muddle. Shake vigorously the rest of the ingredients into a shaker full of ice. Double strain and pour into glass with crushed ice. You can garnish with mint leaves.

**SUGGESTIONS:** You can reduce MONIN Coffee syrup to 10 ml and add 10 ml MONIN Chocolate, Chocolate Cookie, Black Forest, Chocolate Mint or Mojito Mint syrup.



## Red Berries Caipi

by **Julie** - France

- 20 ml Le Fruit de MONIN Red berries
- 40 ml gin
- 2 ginger slices
- ½ lime

In a rock glass muddle lime, ginger with Le Fruit de MONIN Red berries. Add crushed ice and top with gin. You can garnish with raspberries.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Red berries with Le Fruit de MONIN Green Apple, Mango, Passion fruit, Kiwi or Peach.



# MOCKTAILS

## Fresh World Cup

by **Danilo** - Latin America

- 15 ml MONIN Pomegranate syrup
- 5 ml MONIN Lemon syrup
- 75 ml grapefruit juice
- soda water
- 4 basil leaves

Pour all ingredients into a glass filled with ice cubes and top with soda water. You can garnish with basil leaves and serve.

**SUGGESTIONS:** You can replace MONIN Pomegranate syrup with MONIN Hibiscus, Green Apple, Cranberry, Raspberry or Cucumber syrup.



## Maracanã

by **Philippe** - France

- 15 ml Le Fruit de MONIN Coconut
- 15 ml Le Fruit de MONIN Banana
- 60 ml guava juice
- 60 ml pineapple juice
- 60 ml passion fruit juice

Shake and strain into a hurricane glass full of ice. Rim the glass with coconut powder and garnish with pineapple and green apple wedges.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Coconut with Le Fruit de MONIN Passion fruit, Strawberry, Mango or Kiwi.



## Adrenaline Rush

by **Juno** - South Eastern Asia

- 10 ml MONIN Strawberry syrup
- 5 ml MONIN Almond syrup
- 60 ml lychee juice
- 15 ml fresh lemon juice
- energy drink

Combine all ingredients except the energy drink in a shaker tin. Shake vigorously with ice cubes. Pour into long drink glass filled with crush ice. Top with energy drink.

**SUGGESTIONS:** You can replace MONIN Strawberry syrup with MONIN Raspberry, Candy Strawberry, Green Apple or Passion Fruit syrup.



## Amazonian Punch

by **Lisa** - North America

- 20 ml MONIN Passion Fruit syrup
- 15 ml MONIN Green Apple syrup
- 180 ml pineapple juice
- 90 ml boba juice balls/green apple (tapioca pearls)

Pour the boba juice balls and MONIN Green Apple syrup into serving glass. Shake pineapple juice and MONIN Passion Fruit syrup with ice, then add to serving glass. You can garnish with a mint sprig and serve.

**SUGGESTIONS:** You can replace MONIN Passion Fruit syrup with Guava, Spicy Mango or Ginger syrup.



## Melon Quencher

by **Angela** - North America

- 30 ml MONIN Melon syrup
- 15 ml fresh lime juice
- non-alcoholic beer

Fill shaker tin with ice cubes, add the MONIN Melon syrup and lime juice. Shake vigorously. Pour into tall serving glass and fill with non-alcoholic beer. Stir. You can garnish with melons ball.

**SUGGESTIONS:** You can replace MONIN Melon syrup with MONIN Tangerine, Pink Grapefruit, Kiwi or Green Apple syrup.



## Mango Batida

by **Roman** - Russia

- 30 ml Le Fruit de MONIN Mango
- 10 ml MONIN Blue Curaçao syrup
- 100 ml mango juice
- 1 spoon condensed milk
- 2 slices fresh mango
- 1 mint leave
- 1 scoop of ice

Blend all ingredients and strain into a Tiki glass. You can garnish with orchid flowers, physalis and mangosteen.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Mango with Le Fruit de MONIN Passion fruit, Peach, Coconut or Kiwi.



## Refresco

by **Julie** - France

- 15 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Almond syrup
- 10 ml lemon juice
- soda water
- ginger ale

Pour MONIN flavourings and the lemon juice into a glass full of ice cubes. Top with half soda water and half ginger ale. You can garnish with lemon wedges and raspberries.

**SUGGESTIONS:** You can replace Le Fruit de MONIN Raspberry with Le Fruit de MONIN Red berries, Mango, Green Apple or Passion fruit.



## Belem Latte

by **Stéphane** - Southern Europe

- 30 ml MONIN Piña-Colada syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup in a glass. Add ice cubes and pour gently the milk to create layers. Top with espresso.

You can garnish with grated coconut.

**SUGGESTIONS:** You can replace MONIN Piña-Colada with Caramel, Almond, Mojito Mint, Chocolate Cookie or Cardamom syrup.





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# LET'S GIVE SOME RHYTHM TO THE WORLD CUP!

With our new Caïpirinha syrup

**NEW!**  
Limited Edition

- Colour:** Green with yellow glints
- Taste:** Smell of cachaça notes with lime twist, intense taste of rum and lime. Long lasting rum aftertaste.
- Applications:** Cocktails, mocktails, teas, lemonades.

## With our World Cup POS

Now available on [www.moninside.com](http://www.moninside.com) :  
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