

Ultimate

CREATIVITY

Le Sirop de
MONIN

Fraise
des Bois
Wild
Strawberry

Une tradition de qualité
Sirop - Pur Sucre

MONIN - BOURGEE - PRODUCT OF FRANCE



Spring Programme

Harnessing both the natural intensity and the delicate subtlety of premium varieties of fruits, MONIN opens the gate to summer before anyone else. With the following selection of recipes and the new collection of intense flavours, we bring a more refined, sensorial experience to any drink creation.

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

Create a taste explosion of fruit bursts with our new MONIN Morello Cherry, White Peach and Wild Strawberry flavours!



COCKTAILS & MOCKTAILS

Wild Strawberry Caipi

- 20 ml MONIN Wild Strawberry syrup
- 40 ml cachaça
- ½ lime

Muddle lime and MONIN flavouring into a glass. Fill glass with crushed ice. Add cachaça. Stir and serve with a straw. Garnish with fresh fruits.

SUGGESTIONS: You can replace MONIN Wild Strawberry syrup with Spicy, Coconut, Kiwi, or Lychee syrup or Le Fruit de MONIN Passion fruit, Mango, Raspberry or Red berries.



Virgin Wild Strawberry Mojito

- 30 ml MONIN Wild Strawberry syrup
- 40 ml clear apple juice
- Sparkling water
- ½ lime
- 8 mint leaves

Muddle the lime and some mint leaves with MONIN flavouring. Fill glass with crushed ice. Add apple juice and top with sparkling water. Stir. Garnish with mint leaves and strawberry candies and serve with a straw.

SUGGESTIONS: You can replace MONIN Wild Strawberry syrup with Cucumber, Passion Fruit, Kiwi, Hibiscus, Caribbean, Tarragon, Basil or Pink Grapefruit syrup or by Le Fruit de MONIN Passion fruit, Mango, Kiwi, Raspberry, Strawberry, Red berries or Peach.



White Peach Gin and Tonic

- 20 ml MONIN White Peach syrup
- 40 ml gin
- Tonic water

Combine ingredients in a tumbler glass filled with ice cubes. Top with tonic water. Stir. Garnish with lemon slices. Serve.

SUGGESTIONS: You can replace MONIN White Peach syrup with Hibiscus, Green Apple, Cucumber or Passion Fruit syrup.



White Peach Fresca

- 30 ml MONIN White Peach syrup
- 30 ml lemon juice
- 120 ml water

Combine ingredients in a glass filled with ice cubes. Stir. Serve. Garnish options: lemon peel, wheel or wedge.

SUGGESTIONS: You can replace MONIN White Peach syrup with Tarragon, Green Apple, Ginger, Pink Grapefruit, Tangerine or Strawberry syrup.



Morello Cherry Ginger Martini

- 20 ml MONIN Morello Cherry syrup
- 40 ml gin
- 20 ml lemon juice
- 1 slice ginger
- ¼ green apple

Muddle apple, ginger and MONIN Flavouring into a shaker. Add other ingredients. Shake vigorously with ice cubes. Double strain in a chilled martini glass. Serve.

SUGGESTIONS: You can replace MONIN Morello Cherry syrup with Tarragon, Cucumber, Green Apple, Kiwi or Mango syrup.



Morello Cherry Hot Chocolate

- 20 ml MONIN Morello Cherry syrup
- 15 ml MONIN Dark Chocolate Sauce
- 180 ml milk

Pour MONIN flavourings in a glass or a cup, mix well and reserve. Steam milk until frothy and pour over MONIN flavourings. Stir and serve. Garnish options: whipped cream.

SUGGESTIONS: You can replace MONIN Morello Cherry syrup with Triple Sec Curaçao, Mojito Mint, Tangerine, Praline, Salted Caramel or Macadamia Nut syrup.



Tangerine Wine

- 20 ml MONIN Tangerine syrup
- 150 ml white wine

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

SUGGESTIONS: You can replace MONIN Tangerine syrup with White Peach, Wild Strawberry, Green Apple, Morello Cherry, Apricot or Elder Flower syrup.



Yogurt Kiwi Smoothie

- 1 scoop Le Frappé de MONIN Yogurt
- 30 ml Le Fruit de MONIN Kiwi
- 120 ml milk
- 1 glass full of ice cubes

Pour all ingredients into a blender cup. Cover with ice cubes, blend until smooth. Pour mix into a glass. Garnish and serve.

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



Cover picture recipe / Wild Strawberry Hugo:

- 20 ml MONIN Wild Strawberry syrup
- 120 ml sparkling wine
- 8 mint leaves
- 2 lime wedges
- soda water



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

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— ULTIMATE TASTE —
ULTIMATE CREATIVITY