

Summer Programme

Need a break from the stress of everyday life? Imagine yourself on an tropical island, where you can completely relax and soak up the sun.

Lay down on a sun lounger and enjoy a tantalizing, refreshing MONIN cocktail or energy-boosting smoothie!

This programme will delight your customers and promote your summer drink offer.

Summer Smoothie

- 30 ml Le Fruit de MONIN Strawberry
- 1 scoop Le Frappé de MONIN Yogurt
- 120 ml milk

Blend all ingredients with ice cubes until smooth.

SUGGESTIONS: You can combine 15 ml Le Fruit de MONIN Banana and 15 ml Le Fruit de MONIN Strawberry instead of 30 ml Le Fruit de MONIN Strawberry.

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COCKTAILS

Rosemary Tini

Star
recipe

- 20 ml MONIN Rosemary syrup
- 40 ml gin
- 10 ml lemon juice

Shake all ingredients with ice cubes.
Strain into a chilled martini glass.
Garnish with rosemary sprig.

SUGGESTIONS: You can replace MONIN Rosemary syrup with MONIN Basil, Tarragon, Cucumber, Passion Fruit, Tangerine or Raspberry syrup or with 15 ml Le Fruit de MONIN Passion fruit, Raspberry or Mango.



Pink Mojito

- 25 ml MONIN Pink Grapefruit syrup
- 40 ml rum
- 4 lime wedges
- 5 mint leaves
- Soda water

Muddle lime, mint and MONIN syrup.
Add crushed ice and rum.
Top with soda water.

SUGGESTIONS: You can replace MONIN Pink Grapefruit syrup with MONIN Cucumber, Watermelon, Kiwi or Violet syrup.



Red Macaroon

- 20 ml MONIN Macaroon syrup
- 40 ml gin
- 4-5 fresh raspberries
- Cranberry juice

Muddle MONIN syrup and raspberries into an old fashioned glass. Add gin and crushed ice. Top with cranberry juice. Stir and garnish with red berries.

SUGGESTIONS: You can replace MONIN Macaroon syrup with MONIN White Chocolate or Caramel syrup. You can also replace gin with vodka.



Tangerine Wine

- 30 ml MONIN Tangerine syrup
- 150 ml white wine

Build into a wine glass with ice cubes.
Garnish with kumquat slices and tangerine wedges.

SUGGESTIONS: You can replace MONIN Tangerine syrup with MONIN Orange, Hibiscus or Raspberry syrup.



Hibiscus Tonic

- 20 ml MONIN Hibiscus syrup
- 40 ml gin
- 10 ml lemon juice
- Tonic water

Build all ingredients into a tumbler with ice cubes. Garnish with a lemon slice and gooseberries.

SUGGESTIONS: You can replace MONIN Hibiscus syrup with MONIN Pink Grapefruit, Rosemary, Basil or Tarragon syrup.



Hugo (in jar)

- 60 ml MONIN Mojito Mint syrup
- 30 ml MONIN Elder Flower syrup
- 500 ml sparkling white wine
- 300 ml soda water
- 1 lime
- 15 mint leaves

Muddle lime, mint and MONIN flavourings.
Add ice cubes and sparkling wine.
Top with soda water.

SUGGESTIONS: You can replace MONIN Elder Flower syrup with MONIN Violet, Raspberry, Tangerine or Hibiscus syrup.



Tiki Cocktail

- 15 ml Le Fruit de MONIN Kiwi
- 40 ml rum
- 60 ml apple juice
- 15 ml lime juice
- 1 slice ginger

Muddle ginger and Le Fruit de MONIN into a tiki glass. Add rum and lime juice. Add crushed ice and top with apple juice. Stir and garnish with ginger and fruits.

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



Daikiwi

- 20 ml MONIN Kiwi syrup
- 40 ml rum
- 15 ml lemon juice

Shake all ingredients with ice cubes.
Strain into a chilled cocktail glass.

SUGGESTIONS: You can replace MONIN Kiwi syrup with MONIN Green Apple, Tarragon, Hibiscus, Guava, Passion Fruit or Mango syrup.



MOCKTAILS

Coffee Frappé

Star
recipe

- 1 scoop Le Frappé de MONIN Coffee
- 150 ml milk

Blend all ingredients with ice cubes until smooth.

SUGGESTION: You can flavour your frappé with 20 ml MONIN Amaretto, Gingerbread, Chocolate Cookie or Apple Pie syrup.



Elder Flower Tea

- 20 ml MONIN Raspberry Tea concentrate
- 5 ml MONIN Elder Flower syrup
- Water

Build into a tumbler glass with ice cubes. Stir and serve.

SUGGESTIONS: You can replace MONIN Elder Flower syrup with 10 ml MONIN Hibiscus, Spicy, Jasmine, Watermelon, Tangerine or Pink Grapefruit syrup.



Praline Iced Coffee

- 20 ml MONIN Praline syrup
- 150 ml milk
- 1 espresso

Pour MONIN syrup into a glass. Fill glass with ice cubes to the top. Pour milk gently. Add coffee gently.

SUGGESTIONS: You can replace MONIN Praline syrup with MONIN Black Forest, Cardamom, Mojito Mint or Macaroon syrup, or with MONIN Caramel sauce.



Frozen Virgin Margarita

- 30 ml MONIN Sweet & Sour
- 30 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Triple Sec Curaçao syrup
- 30 ml lime juice
- 80 ml water
- 1 lime slice

Blend all ingredients with ice cubes and serve into a margarita glass.

SUGGESTIONS: For an alcoholic version, you can replace 30 ml MONIN Tequila Flavour syrup with 40 ml tequila.



Exotic Smoothie (in granita machine)

- 500 g Le Frappé de MONIN Non Dairy
- 200 ml Le Fruit de MONIN Mango
- 100 ml MONIN Cardamom syrup

Pour all ingredients into a granita machine.

SUGGESTIONS: You can replace MONIN Cardamom syrup with MONIN Rosemary, Tarragon, Caribbean or Watermelon syrup.



Cool Summer

- 35 ml MONIN Melon syrup
- 80 ml water
- 10 ml lemon juice
- 4 mint leaves

Blend all ingredients with ice cubes until smooth.

SUGGESTIONS: You can replace MONIN Melon syrup with MONIN Kiwi, Green Apple or Cucumber syrup.



Ginger Lemonade

- 20 ml MONIN Blue Curaçao syrup
- 10 ml MONIN Ginger syrup
- 2 slices ginger
- Lemon and lime soda

Build all ingredients into a tumbler with ice cubes.

SUGGESTIONS: You can replace MONIN Blue Curaçao syrup with MONIN Kiwi, Green Apple, Melon, Yellow Banana, Mojito Mint, Elder Flower, Cucumber or Raspberry syrup.



Herbal Orange Juice

- 30 ml MONIN Rosemary syrup
- 100 ml fresh orange juice
- 90 ml fresh cucumber juice

Blend all ingredients with ice cubes until smooth. Serve on ice in a fancy glass.

SUGGESTIONS: You can replace MONIN Rosemary syrup with MONIN Basil, Green Apple, Kiwi or Triple Sec Curaçao syrup.



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For more beverage inspiration, see
www.monin.com,
Facebook and the Free MONIN APP V2



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