

Ultimate
CREATIVITY



Summer Programme

Fun-filled, sun-drenched summer days are here!

Whether at work, on a beach vacation or a garden staycation, there is always a way to keep cool with refreshing, thirst-quenching drink creations from MONIN. Share this spirit with your customers in need of exoticism. This Summer Programme is all about cooling down: fruity cocktails, iced-teas and smoothies.

Now we can sit back, relax, and raise a glass to the sunshine!



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

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— ULTIMATE TASTE —
ULTIMATE CREATIVITY

COCKTAILS

Star
recipe

Spiced Rum Lemon Tea

- 20 ml MONIN Lemon Tea syrup
- 40 ml spiced rum
- 50 ml ginger ale
- 20 ml fresh lime juice
- ginger ale

Mix all ingredients in a tumbler glass filled with ice cubes. Top with ginger ale. You can add ginger pieces to your glass and garnish with lime and apple slices.

SUGGESTIONS: you can add 15 ml Le Fruit de MONIN Passion fruit or Le Fruit de MONIN Mango. You can replace MONIN Lemon Tea syrup with Tangerine, Spicy Mango or Passion Fruit syrup.



Passion Pineapple & Ginger Caipirinha

- 20 ml Le Fruit de MONIN Passion fruit
- 40 ml cachaça
- ½ lime
- 2 ginger slices
- pineapple pieces

Pour fruits and ginger into a rock glass and muddle with Le Fruit de MONIN Passion fruit. Fill glass with crushed ice. Add cachaça. Stir and serve with a straw.

SUGGESTIONS: you can replace Le Fruit de MONIN Passion fruit with Le Fruit de MONIN Mango, Raspberry, Strawberry, Coconut, Kiwi, Red berries or Green Apple.



Morello Cherry Spritzer

- 20 ml MONIN Morello Cherry syrup
- 100 ml sparkling wine
- 40 ml alcoholic bitter
- 40 ml soda water

Build all ingredients with ice cubes in a large wine glass. You can garnish with an orange peel and a lemon wedge.

SUGGESTIONS: you can replace MONIN Morello Cherry syrup with Pink Grapefruit, White Peach or Wild Strawberry syrup.



Bitter Violet Tini

- 20 ml MONIN Violet liqueur
- 40 ml vodka
- 10 ml dry vermouth
- 3 dashes orange bitter

Pour all ingredients into a chilled mixing glass full of ice. Stir. Strain into a chilled martini glass and serve.

SUGGESTIONS: to add a bitter touch you can add 10 ml MONIN Bitter. You can replace MONIN Violet liqueur with Vanilla, Blackberry or Lychee liqueur.



Macaroon After Dinner

- 20 ml MONIN Macaroon syrup
- 10 ml MONIN Coffee liqueur
- 40 ml dark rum
- 20 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a glass. Serve.

SUGGESTIONS: you can replace MONIN Macaroon syrup with Speculoos, Caramel, Salted Caramel or Macadamia Nut syrup.



Passion and Orange Tiki

- 30 ml Le Fruit de MONIN Passion fruit
- 40 ml rum
- 90 ml fresh orange juice
- 50 ml fresh cream
- ½ banana
- ¼ lime

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve.

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



Hibiscus Gin Tonic

- 20 ml MONIN Hibiscus syrup
- 50 ml gin
- 10 ml lemon juice
- tonic water

Combine MONIN syrup with the gin and the lemon juice in a big wine glass filled with ice cubes. Top with tonic water. Stir and serve.

SUGGESTIONS: you can replace MONIN Hibiscus syrup with Pink Grapefruit, Cucumber, Tarragon, Passion Fruit, Tangerine, Blood Orange or Green Apple syrup.



Apple Cucumber Cooler

- 30 ml Le Fruit de MONIN Green Apple
- 40 ml gin
- soda water
- 4 pieces of cucumber
- ½ lime

Pour lime and cucumber into a glass and muddle with MONIN flavouring. Fill glass with ice cubes. Add remaining ingredients. Stir and serve. You can garnish with cucumber pieces and mint leaves.

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



MOCKTAILS

Star
recipe

Mojito Mint Iced Tea

- 20 ml MONIN Lemon Tea syrup
- 20 ml MONIN Mojito Mint syrup
- 160 ml water

Pour MONIN flavourings into a tumbler filled with ice cubes. Top with water. You can garnish with lemon slices and mint leaves.

SUGGESTIONS: you can replace MONIN Lemon Tea syrup with MONIN Raspberry Tea syrup and MONIN Mojito Mint syrup with Hibiscus syrup.



Salted Caramel Ice Freddo Coffee

- 20 ml MONIN Salted Caramel syrup
- 80 ml milk
- 40 ml mineral water
- 2 teaspoons instant coffee

Combine water and instant coffee in a mixing tin. Spindle mix and pour into the glass. In the tin pour MONIN flavouring and milk. Spindle mix to get a foamy texture then pour into the glass. Add ice cubes. You can garnish with whipped cream and chocolate powder.

SUGGESTIONS: you can replace MONIN Salted Caramel syrup with Chocolate Cookie, Hazelnut, French Vanilla, Mojito Mint or Cinnamon syrup.



Green Apple Mint Ginger Smoothie

- 1 scoop Le Frappé de MONIN Non-Dairy
- 30 ml Le Fruit de MONIN Green Apple
- 30 ml lemon juice
- 100 ml water
- 15 mint leaves
- 1 slice ginger

Blend all ingredients with ice until smooth. Pour into a smoothie glass. You can garnish with an apple fan.

SUGGESTIONS: you can replace Le Fruit de MONIN Green Apple with Le Fruit de MONIN Passion fruit, Kiwi or Strawberry.



Rosemary Tonic

- 20 ml MONIN Rosemary syrup
- 15 ml lime juice
- tonic water

Combine all ingredients into a tumbler full of ice. You can garnish with lemon slices and rosemary sprig. Stir and serve.

SUGGESTIONS: you can replace MONIN Rosemary syrup with Tarragon, Green Apple or Cucumber syrup.



Mango Pink Grapefruit Mojito

- 15 ml Le Fruit de MONIN Mango
- 10 ml MONIN Pink Grapefruit syrup
- soda water
- ½ lime
- 8 mint leaves

Muddle mint leaves and lime with MONIN flavourings. Fill glass with crushed ice. Top with soda water. Stir and serve with a straw. You can garnish with fresh mint and an orange peel.

SUGGESTIONS: you can replace MONIN Pink Grapefruit syrup with MONIN Passion Fruit, Raspberry, or Elder Flower syrup.



Spicy Mango Iced Latte

- 20 ml MONIN Spicy Mango syrup
- 150 ml milk
- 30 ml espresso

Pour MONIN syrup into the glass. Fill up with ice cubes. Add milk slowly. Top with espresso.

SUGGESTIONS: you can replace MONIN Spicy Mango syrup with 10 ml MONIN Spicy syrup and 10 ml MONIN Triple Sec Curaçao syrup.



Elder Flower Jar

- 30 ml MONIN Elder Flower syrup
- 40 ml lemon juice
- 250 ml soda water

Combine ingredients in a jar filled with ice cubes. Stir. Serve. You can garnish with lemon slices.

SUGGESTIONS: you can replace MONIN Elder Flower syrup with Tangerine, Mojito Mint, White Peach or Morello Cherry syrup.



Refreshing Artisan Lemonade

- 30 ml MONIN Gin syrup
- 20 ml fresh lemon juice
- 30 ml fresh orange juice
- soda water or still water

Combines all ingredients in a tall glass filled with ice cubes. Top with soda water or still water. Stir and serve. You can garnish with orange, lemon or apple fans.

SUGGESTIONS: you can replace MONIN Gin syrup with Elder Flower, Tangerine, Passion Fruit or Pink Grapefruit syrup.



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