

Ultimate
CREATIVITY



Summer Programme

Invite Summer for a drink!

As Summer arrives, life's hectic pace finally slows down and the lucky ones can bask in the sun. Cradle in a hammock to the rhythm of the cicadas, pick juicy ripe fruits from the trees and have thirst-quenching drinks brought to you. This summer, take time out for some true refreshment. Share some Summer spirit with customers in need of cooling down and you'll have them coming back for more.

Much more than fabulous drinks, offer a state of mind with MONIN!

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



MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY

Star recipe

Strawberry Mojito

- 30 ml Le Fruit de MONIN Strawberry
- 40 ml rum
- 20 ml lime juice
- Soda water
- 7 mint leaves

Muddle mint leaves and MONIN flavouring in a glass. Add crushed ice and lime juice. Top with soda water. Stir and serve with a straw. You can garnish with strawberries and mint.

SUGGESTIONS: you can replace Le Fruit de MONIN Strawberry with Le Fruit de MONIN Red berries, Kiwi, Mango or Passion fruit or with 20 ml of MONIN Ginger, Lemongrass, Mojito Mint or Morello Cherry syrup.



Cocktails

Falernum Tangerine Daiquiri

- 20 ml MONIN Falernum syrup
- 40 ml rum
- 30 ml tangerine juice
- 10 ml lime juice

Shake all ingredients with ice and strain into a pre-chilled martini glass.

SUGGESTIONS: you can replace MONIN Falernum syrup with MONIN Elder Flower, Hibiscus, Passion Fruit or Ginger syrup.



Morello Cherry Julep

- 20 ml MONIN Morello Cherry syrup
- 50 ml Bourbon whiskey
- 10 ml fresh lime juice
- 20 mint leaves

Build over crushed ice in a julep cup. Stir and serve. You can garnish with mint leaves, cherries and snow sugar.

SUGGESTIONS: you can replace MONIN Morello Cherry syrup with MONIN White Peach, Tangerine, Cranberry, Mojito Mint or Spicy Mango syrup.



White Beer Colada

- 20 ml MONIN Piña-Colada syrup
- 40 ml lemonade
- White beer

Build MONIN flavouring and lemonade in a glass over ice. Top with white beer. Stir and serve.

SUGGESTIONS: you can replace MONIN Piña-Colada syrup with MONIN White Peach, Strawberry, Cherry, Kiwi or Green Apple syrup. You can also replace with 30 ml of Le Fruit de MONIN Passion fruit, Raspberry, Mango or Red berries.



Wild Strawberry & Watermelon Spritzer

- 30 ml MONIN Watermelon liqueur
- 20 ml MONIN Wild Strawberry syrup
- 120 ml Rosé wine
- Soda water

Build in a wine glass filled with ice. Top with soda water. Stir and serve. You can garnish with strawberries, a watermelon slice and a rosemary sprig.

SUGGESTIONS: you can replace MONIN Watermelon liqueur with MONIN Lychee, Green Melon, Raspberry or Strawberry liqueur. You can replace MONIN Wild Strawberry syrup with MONIN Morello Cherry, Tangerine, Guava, Melon, Elder Flower, Hibiscus or Blood Orange syrup.



Green Apple Gin & Tonic

- 15 ml Le Fruit de MONIN Green Apple
- 45 ml gin
- 150 ml tonic water

In a wine glass filled with ice, pour MONIN flavouring and add gin. Gently top with tonic water. Stir and serve. You can garnish with green apple slices and mint.

SUGGESTIONS: you can replace Le Fruit de MONIN Green Apple with Le Fruit de MONIN Passion fruit, Mango or Red berries or with MONIN Ginger, Lemongrass, Cucumber, Hibiscus, Rose, Tarragon or Pink Grapefruit syrup.



Lychee Margarita

- 30 ml Le Fruit de MONIN Lychee
- 30 ml MONIN Glasco Lemon syrup
- 1 scoop Le Frappé de MONIN Non Dairy
- 50 ml tequila

Blend all ingredients with ice until smooth. Pour mix into a glass. Serve. You can garnish with a lime slice and brown sugar on the top of your glass.

SUGGESTIONS: you can replace Le Fruit de MONIN Lychee with Le Fruit de MONIN Mango, Passion fruit, Strawberry or Red berries.



Cocoa Liqueur Mojito

- 20 ml MONIN Cocoa liqueur
- 10 ml MONIN Mojito Mint syrup
- 20 ml dark rum
- 1 espresso
- Soda water

Muddle mint leaves with MONIN Mojito Mint syrup in a rock glass. Add crushed ice and remaining ingredients. Top with soda water. Stir and serve. You can garnish with lemon slices and mint.

SUGGESTIONS: you can replace MONIN Mojito Mint syrup with MONIN Amaretto, Lemongrass, Falernum, Tangerine, Coconut, Spicy Mango, Gingerbread, Frosted Mint or Pear syrup.



Mocktails

Triple Sec Curaçao Coffee & Tonic

- 20 ml MONIN Triple Sec Curaçao syrup
- 120 ml tonic water
- 1 espresso

Build in a glass over ice. Gently pour one espresso to create a layer. Serve.

SUGGESTIONS: you can replace MONIN Triple Sec Curaçao syrup with MONIN Lemongrass, Ginger, Cardamom, Falernum, Tangerine, Rose, Amaretto, Spicy Mango, Mojito Mint or Spicy syrup.



Morello Cherry Virgin Beer

Star recipe

- 20 ml MONIN Morello Cherry syrup
- 60 ml cranberry juice
- Non-alcoholic beer

Build all ingredients over ice in a glass. Stir and serve. You can garnish with cherries and mint leaves.

SUGGESTIONS: you can replace MONIN Morello Cherry syrup with MONIN Wild Strawberry, Raspberry, Blackberry, Blueberry, Pink Grapefruit, Grenadine, Pomegranate, or Sangria Mix syrup.



Piña Falernum Virgin Stormy

- 15 ml MONIN Piña-Colada syrup
- 15 ml MONIN Falernum syrup
- 20 ml lime juice
- 60 ml pineapple juice
- Ginger beer

Pour all ingredients except ginger beer into a shaker filled with ice. Shake well and strain into a tiki mug full of ice. Top with ginger beer. Stir and serve.

SUGGESTIONS: you can replace MONIN Falernum syrup with MONIN Spicy, Passion Fruit, Guava, Pineapple, Apricot or Mango syrup or with Le Fruit MONIN Passion fruit, Mango, Coconut or Banana.



Raspberry & Pink Grapefruit Iced Tea

- 20 ml MONIN Raspberry Tea syrup
- 10 ml MONIN Pink Grapefruit syrup
- 180 ml water

Build all ingredients in a glass over ice. Stir and serve. You can garnish with a pink grapefruit slice and raspberries.

SUGGESTIONS: you can replace MONIN Pink Grapefruit syrup with MONIN Hibiscus, Ginger, Cherry, Rose, Lychee, Mango, Watermelon or Cranberry syrup.



Tonka Bean Chocolate Frappe

- 15 ml MONIN Tonka Bean syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 140 ml milk

Pour all ingredients with ice in a blender cup. Blend until smooth. Pour into a glass. Serve with a straw. You can garnish with whipped cream, MONIN Dark Chocolate sauce and chocolate shavings.

SUGGESTIONS: you can replace MONIN Tonka Bean syrup with MONIN Mojito Mint, Crème Brûlée, Praline, Gingerbread, Vanilla, Roasted Hazelnut, Falernum, Tiramisu, Coffee, Blackberry or Triple Sec Curaçao syrup.



Peach Smoothie

- 30 ml Le Fruit de MONIN Peach
- 1 scoop le Frappé de MONIN Yogurt
- 120 ml milk
- 10 ml lime juice

Pour ingredients into a blender cup. Cover with ice cubes and blend until smooth (35 sec). Pour mix into a glass. Serve.

SUGGESTIONS: you can replace Le Fruit de MONIN Peach with Le Fruit de MONIN Mango, Passion fruit, Strawberry, Raspberry, Kiwi or Lychee.



Lemongrass Fresca

- 30 ml MONIN Lemongrass syrup
- 30 ml lemon juice
- 120 ml soda water

Combine ingredients in a glass filled with ice cubes. Stir and serve. You can garnish with lemongrass sticks and lemon slices.

SUGGESTIONS: you can replace MONIN Lemongrass syrup with MONIN Mojito Mint, Ginger, Tarragon, Basil, Passion Fruit or Hibiscus syrup.



Raspberry Beetroot

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

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 a piece of beetroot and basil leaves.

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





Tips

Make it nice and **BIG!**



For a 6L dispenser

Lemongrass Fresca

- 600 ml MONIN Lemongrass syrup
- 600 ml lemon juice
- 2400 ml soda water
- Slices of one lemon and one lime

Combine ingredients in a dispenser filled with ice cubes. Stir from time to time.

YOUR CUSTOMERS WILL SEE IT, THEY WILL WANT IT!

Following the **homemade-style drinks trend** and your customers' need to get inspired, have your favourite recipe adapted to a large dispenser.

You can either put it on a counter with a small table tent describing the recipe or directly place it on your customers' table.



FOR EVEN MORE CONVENIENCE,

you can replace the lemon juice with the **NEW MONIN Lemonade Mix** and adjust the quantity of Lemongrass syrup as follows:

- 1 L MONIN Lemonade Mix
- 400 ml MONIN Lemongrass syrup
- 2 L soda water

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