

COLOUR: Clear with golden hints

TASTING NOTES: Smoky nose with lemon and light malt notes. Alcoholic feel of tequila, with very refreshing tasting notes, and a smoky after-taste.

APPLICATIONS: Smoothies, after-dinner drinks, cocktails.

AVAILABLE FORMAT: 70 cl.

With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

Tequila Flavour

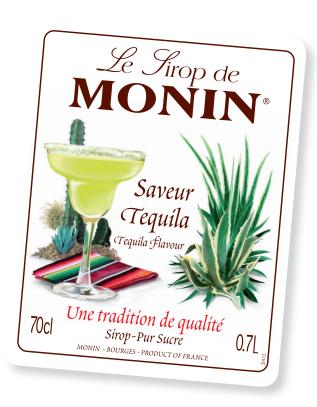
Originally tequila is a blue agave based spirit, from the city of Tequila, in central Mexico.

The Aztecs themselves used to produce a fermented beverage from the agave plant, and the Spanish started distilling it to produce a spirit.

It quickly became an international trend, probably because of its very unique taste and its versatility.

It is a bar must-have to create some of the classics like Margarita or Tequila Sunrise but it can also be used for shots.

With MONIN Tequila syrup, experience the feeling of a trip to the breath-taking Mexican lands: its slight amber colour and smoky taste will bring an exotic touch to all your cocktails. It can be mixed to your favourite alcoholic or non-alcoholic cocktails.







Stéphane MOESLE

MONIN

Beverage Innovation Director

Thanks to MONIN Tequila
Flavour syrup you will be
able to realize some amazing
virgin tequila cocktails like
margaritas or tequila sunrise
and tequila fizzes. But my
personal recommendation,
for those who want to get into
mixology, will be to create
a smoky flavoured foam by
shaking together lime juice, 1
egg white and MONIN Tequila
Flavour syrup. To decorate your
margarita or even your daiquiri,
it is fantastic!



MONIN recipe suggestions

Virgin Margarita

- 40 ml MONIN Tequila Flavour syrup
- 30 ml MONIN Rantcho Lemon
- 10 ml MONIN Triple Sec Curação syrup
- 30 ml sparkling water

Blend all the ingredients with ice cubes until smooth.

Tequila Virgin Sunrise

- 30 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Grenadine syrup
- 150 ml orange juice
- 10 ml lime juice

Shake all the ingredients except MONIN Grenadine syrup. Pour into a tumbler filled with ice cubes, and add gently MONIN Grenadine syrup. Garnish with an orange slice and a cherry.

Acapulco

- 20 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Blue Curação syrup
- 80 ml pineapple juice
- 40 ml banana juice
- 10 ml lime juice

Shake all the ingredients except MONIN
Blue Curaçao syrup. Pour into a tumbler filled
with ice cubes, and add gently MONIN Blue
Curaçao syrup. Garnish with a pineapple slice
and a lemon twist

Mexican Sweet

- 20 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Gingerbread syrup
- 80 ml apple juice
- 1 fresh pear

In the tin of a shaker, muddle the fresh pear with MONIN flavourings. Add the apple juice, shake vigorously and fine strain in a tumbler filled with ice cubes. Garnish with pear slices and cinnamon powder.

El Gringo

- 20 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Coffee syrup
- 120 ml banana iuice
- 10 ml lime juice

Shake all the ingredients except MONIN Coffee syrup. Pour into a chilled martini glass, and add gently MONIN Coffee syrup.

Rosita

- 30 ml MONIN Tequila Flavour syrup
- 30 ml Le Fruit de MONIN Red berries
- 40 ml milk
- 20 ml fresh cream

Shake all ingredients with ice. Pour into a chilled martini glass, and garnish with a raspberry.

Tequilana

- 20 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Spicy syrup
- 80 ml white grape juice
- 1 tangerine

In the tin of a shaker, muddle the tangerine with MONIN flavourings. Add the remaining ingredients, shake vigorously with ice. Fine strain in a tumbler filled with ice cubes. Garnish with a mini chili.

Michoacan

- 30 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Watermelon syrup
- 60 ml Le Fruit de MONIN Passion fruit
- 90 ml passion fruit juice

Blend all the ingredients with ice cubes until

Azul

- 20 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Pink Grapefruit syrup
- Lemon and lime soda

Pour MONIN flavourings into a tumbler filled with ice cubes. Top with lemon & lime soda. Stir and serve.

Cancun

- 20 ml MONIN Tequila Flavour syrup
- 10 ml MONIN Candy Strawberry syrup
- 80 ml passion fruit juice
- 40 ml orange juice

Shake all ingredients, and pour into a glass filled with ice cubes.



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