

# AGAVE



The agave plant is produced in Mexico, where juice is extracted and processed. Made with premium ingredients, MONIN Agave syrup offers an authentic agave nectar taste. It brings an herbal and slightly smoked touch on top of its great sweetening power.

MONIN Agave syrup silky texture dissolves instantly in any hot or cold beverage. It is a must-have to create the most in vogue drink card, with an exquisite feminine touch!



**MONIN**<sup>®</sup>



**Stéphane Moeslé - MONIN**  
Beverage Innovation Director

“With its incredible silky, authentic and intense flavour, MONIN Agave syrup is a charm. It brings roundness to any drink with a slightly candied note, and can come as a true signature to your lemonades, hot chocolates and delicate cocktails. My favourite use of MONIN Agave remains the classic Tommy’s Margarita.”



**Tommy's Margarita**

- 20 ml MONIN Agave syrup
- 45 ml tequila
- 25 ml fresh lime juice

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a margarita glass. Serve.



**Agave Punch**

- 15 ml MONIN Agave syrup
- 60 ml grapefruit juice
- 40 ml orange juice
- 40 ml cranberry juice

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a hurricane glass full of ice cubes. You can garnish with orange slices and maraschino cherries.



**Agave Daiquiri**

- 15 ml MONIN Agave syrup
- 45 ml rum
- 20 ml fresh lime juice

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a cocktail glass. Serve.



**Agave Fizzy**

- 15 ml MONIN Agave syrup
- 80 ml green apple juice
- 10 ml fresh lime juice
- Ginger ale

Combine all ingredients, except ginger ale, in a tumbler glass filled with crushed ice. Top with ginger ale. Serve. You can garnish with a lime wedge.



**Agave Collins**

- 15 ml MONIN Agave syrup
- 45 ml gin
- 10 ml fresh lemon juice
- Soda water

Combine ingredients in a tumbler glass filled with ice cubes. Top with soda water. You can garnish with maraschino cherries.



**Agave Pineapple Cold Tea**

- 20 ml MONIN Agave syrup
- 150 ml infused tea
- 3 kumquats
- ½ slice of fresh pineapple

Muddle fruits with MONIN flavouring in the tin of a shaker. Add the cold tea. Shake with ice and strain into a tumbler full of crushed ice. Serve. You can garnish with kumquats.



**Pisco Agave Sour**

- 20 ml MONIN Agave syrup
- 40 ml pisco
- 15 ml fresh lime juice
- ½ egg white
- 1 dash of bitter

Combine all ingredients in a shaker without ice cubes. Shake, add ice. Shake again vigorously and strain into a glass full of ice cubes. Serve.



**Agave Latte**

- 20 ml MONIN Agave syrup
- 180 ml milk
- 1 espresso

Steam milk and reserve. Pour MONIN Agave syrup into a latté glass. Pour milk over with the help of a spoon until layering. Gently pour espresso to create a 3<sup>rd</sup> layer. Serve.



**Agave Fruit Cooler**

- 20 ml MONIN Agave syrup
- 10 ml MONIN Watermelon syrup
- 40 ml vodka
- 80 ml orange juice
- 3 fresh strawberries

In a tumbler muddle the strawberries with MONIN flavourings. Combine the remaining ingredients in the tumbler. Add ice cubes and top with orange juice. You can garnish with red berries.



**Agave Chocolate**

- 20 ml MONIN Agave syrup
- 15 ml MONIN Dark Chocolate sauce
- 180 ml milk

Steam all ingredients together. Pour in a latte glass or in a cup. Serve. You can garnish with whipped cream flavoured with MONIN White Chocolate syrup.

**Tasting Notes**

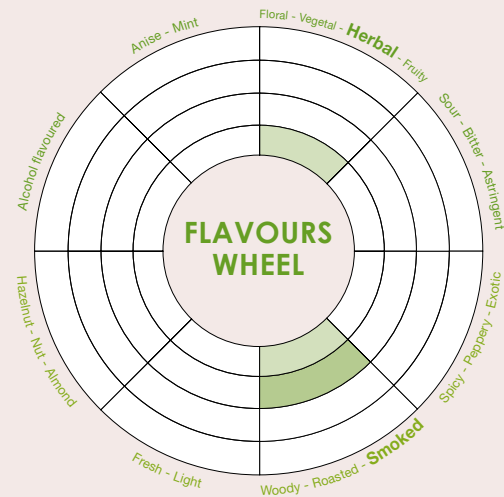


**COLOUR**  
Gold amber

**NOSE**  
Agave smell, slightly smoked

**ATTACK**  
Sweet agave with honey notes

**LENGTH IN MOUTH**  
Sweet



**FLAVOURS ASSOCIATIONS**

Citrus fruits, spices, tea, floral flavours, agave spirits

**APPLICATIONS**

All cocktail and mocktail applications, coffee and tea specialties

**FORMAT**

70 cl

[www.monin.com](http://www.monin.com)

With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, 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.

