

Coconut liqueur

With a paradisiac origin, the young coconut is a sweet and delicious fruit with a typical taste. Coconuts have been known to travel to faraway lands to find new homesteads. Some stories abound of coconuts floating their way across oceans to visit human in search of paradise.

Usually found in exotic islands coconuts are used in many drinks. Let your imagination fly to the sunny beaches of tropical islands and create a delightful marriage of flavours with MONIN Coconut liqueur.



COLOUR : Cloudy white.

TASTING NOTES : Sweet grated coconut flavour, with a fresh minty note. Intense, full body flavour, with a long-lasting feel. Coconut aftertaste.

APPLICATIONS : Short drinks, long drinks, and after-dinner cocktails.

AVAILABLE FORMAT : 70 cl.

With 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.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE

MONIN

Beverage Innovation Director

"With MONIN Coconut liqueur you will be flying to the sunny islands! Thanks to its creamy coconut flavour and its gentle touch of almond, MONIN Coconut liqueur will bring roundness and fruity flavour to your drinks. You will love it in all exotic cocktails like piña-coladas, punches, batidas and tikis. Try it also in after-dinner drinks with cream, such as white Russians, or in hot chocolates. But my favourite application is a coconut mai tai, replacing almond by MONIN Coconut liqueur. Cheers!"



MONIN recipe suggestions

Coconut Coffee Colada

- 30 ml MONIN Coconut liqueur
- 10 ml MONIN Coffee liqueur
- 20 ml dark rum
- 20 ml white rum
- 80 ml pineapple juice
- ½ squeezed lime

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and strain into a hurricane glass filled with ice cubes.

Coconut Gum Martini

- 20 ml MONIN Coconut liqueur
- 10 ml MONIN Gum syrup
- 40 ml vodka
- 20 ml cranberry juice
- 15 ml lime juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and strain into a martini glass.

Coconut Passion Fruit Batida

- 25 ml MONIN Coconut liqueur
- 15 ml Le Fruit de MONIN Passion fruit
- 45 ml cachaça
- ½ lime

Muddle lime with MONIN flavourings in a rock glass. Add crushed ice and cachaça.

Coconut Strawberry Colada

- 20 ml MONIN Coconut liqueur
- 15 ml Le Fruit de MONIN Strawberry
- 40 ml rum
- 120 ml pineapple juice

Combine ingredients in a shaker with ice cubes. Shake vigorously and strain into a hurricane glass filled with ice cubes.

Coconut Vanilla Milk Punch

- 30 ml MONIN Coconut liqueur
- 10 ml MONIN French Vanilla syrup
- 150 ml milk

Spindle mix all ingredients and pour into a hurricane glass filled with ice cubes.

Coconut Punch

- 25 ml MONIN Coconut liqueur
- 30 ml rum
- 60 ml guava juice
- ½ squeezed lime

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and strain into a martini glass.

Coconut Honey Toddy

- 30 ml MONIN Coconut liqueur
- 10 ml MONIN Honey syrup
- 40 ml dark rum
- 40 ml water
- ½ squeezed lime

Steam all ingredients in a toddy glass. Garnish with a cinnamon stick.

Coconut Kiwi Beer

- 20 ml MONIN Coconut liqueur
- 20 ml MONIN Kiwi syrup
- 330 ml lager beer

Build in a pilsner glass.

Coconut Grenadine Fancy Drink

- 40 ml MONIN Coconut liqueur
- 20 ml MONIN Grenadine syrup
- 100 ml grapefruit juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and strain into a highball glass filled with ice cubes.

Coconut Triple Sec Batida

- 20 ml MONIN Coconut liqueur
- 10 ml MONIN Triple Sec Curaçao syrup
- 40 ml cachaça
- 40 ml cranberry juice
- ½ lime

Muddle MONIN flavourings with lime in an old fashioned glass. Add crushed ice and the remaining ingredients. Stir and garnish with a lime wedge and mint leaves.



www.monin.com

MONIN Headquarters
3 rue Georges MONIN
18000 Bourges FRANCE
export@monin-france.com

MONIN ASIA
Lot 911-A, Jalan Industri 3/4
Taman Rawang Integrated Industri
48 000 Rawang, Selangor MALAYSIA
enquiries@monin-asia.com

MONIN M.E.I
P.O. Box 215364
Dubai - United Arab Emirates
export@monin-france.com