

GINGER



For generations ginger has put the fire into Asian food but has long since been adopted by all cultures for use in many culinary applications and for its health benefits. Today, it has become the darling ingredient in speciality food and drinks.

MONIN Ginger syrup embodies the wonderful warming combination of fragrant sweetness and biting spice. Aromatic, pungent and spicy, it imparts a distinctive, exotic taste and turns up the heat in your cocktails, lemonades, chocolates, teas and fruity sodas.


MONIN[®]



Alexandre Lapiere
MONIN Beverage Innovation Director

“MONIN Ginger syrup brings bold, spicy flavour to your cocktails and mocktails. Its simultaneously fiery yet palate cleansing flavours are instantly recognizable in any application. Try it in a hot chocolate, for the perfect combination of comforting sweetness and reminiscent exoticism.”

Ginger Fizz

- 20 ml MONIN Ginger syrup
- 40 ml white rum
- 60 ml grapefruit juice
- Soda water

Pour all ingredients into a glass. Top with soda water and stir gently. Serve. You can garnish with grapefruit peel and ginger pieces.



Ginger Lemonade

- 15 ml MONIN Ginger syrup
- 210 ml still or sparkling water
- 20 ml fresh lemon juice

Mix all ingredients in a tumbler glass or a lemonade jar filled with ice cubes. Stir gently and serve. You can replace lemon juice by 50 ml MONIN Lemonade Mix.

Ginger Caipiroska

- 20 ml MONIN Ginger syrup
- 50 ml vodka
- 3 pieces of lime

Muddle lime with MONIN flavourings in a rock glass. Fill glass with ice cubes and add vodka. Stir and serve.



Ginger Hot Chocolate

- 20 ml MONIN Ginger syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 180 ml milk

Pour MONIN Ginger syrup into a cup, reserve. Steam milk and chocolate frappé together until hot. Pour mix into a mug. Stir and serve.

Ginger Gin

- 10 ml MONIN Ginger syrup
- 10 ml MONIN Cinnamon syrup
- 30 ml gin
- 60 ml apple juice

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously. Strain into a chilled champagne saucer. Serve.



Ginger Honey Tonic

- 10 ml MONIN Ginger syrup
- 10 ml MONIN Honey syrup
- Tonic water
- 2 pieces of lime

Muddle lime with MONIN flavourings in a tumbler glass. Fill glass with ice cubes. Top with tonic water. Stir gently and serve.

Ginger & Red Vermouth

- 15 ml MONIN Ginger syrup
- 40 ml red vermouth
- 80 ml soda water

Pour all ingredients into a tumbler glass filled with ice cubes. Stir and serve.



Ginger Tea

- 15 ml MONIN Ginger syrup
- 180 ml brewed black tea

Pour hot water into a mug. Add tea bag or tea leaves and let infuse for a few minutes. Remove tea bag or tea leaves and pour MONIN flavouring. Stir and serve.

Ginger Blueberry Tiki

- 10 ml MONIN Ginger syrup
- 20 ml Le Fruit de MONIN Blueberry
- 45 ml white rum
- 30 ml pineapple juice
- 10 ml lime juice

Combine all ingredients in a shaker filled with ice. Shake well and strain into a tiki mug filled with crushed ice. Garnish and serve.



Ginger Cranberry Soda

- 20 ml MONIN Ginger syrup
- 50 ml cranberry juice
- Soda water

Pour MONIN Ginger syrup and the juice into a tumbler glass filled with ice cubes. Top with soda water. Stir gently and serve.

Tasting Notes



COLOUR

Slightly cloudy

NOSE

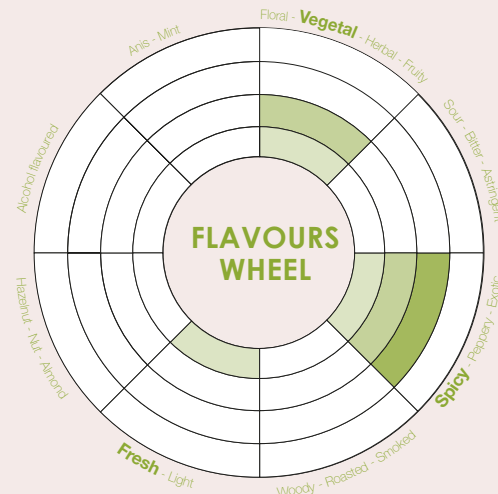
Freshly cut ginger root

ATTACK

Citrus

LENGTH IN MOUTH

Spicy ginger



FLAVOURS ASSOCIATIONS

Red fruits, citrus, exotic fruits

APPLICATIONS

Cocktails, mocktails, lemonades, hot chocolates

FORMAT

70 cl

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.