

LYCHEE



Originally an ancient fruit from China, lychee has become a hero fruit all over Asia and particularly today the new trend in flavour. The rough pink red skin will reveal a white translucent flesh with a grape-like texture and a fragrant sweet floral touch. Add an oriental refreshing twist to your beverage or dessert creations with Le Fruit de MONIN Lychee and its delicate floral sweet aroma!


MONIN[®]



Andrea Fidora - MONIN
Beverage Innovation Director

“Le Fruit de MONIN Lychee works extremely well in all fruity cocktails and mocktails as well as in lemonades and iced teas. It expresses its best qualities when combined with herbs, spices and bitters. An all-time modern-classic cocktail that reaches its peak with Le Fruit de MONIN Lychee is the Lychee Martini but I enjoy my Old Fashioned and Negroni twisted with a touch of this amazing flavour too!”



Cosmopo-Lychee

- 15 ml Le Fruit de MONIN Lychee
- 45 ml vodka
- 20 ml triple sec liqueur
- 20 ml cranberry juice
- 4 kumquat pieces

Combine ingredients in a shaker filled with ice cubes. Shake vigorously, strain into a pre-chilled glass. Serve.



Lychee Virgin Mojito

- 30 ml Le Fruit de MONIN Lychee
- 100 ml lemon and lime soda
- 10 mint leaves
- 4 lime wedges

Pour the mint and lime into a glass and muddle with MONIN flavouring. Fill glass with crushed ice. Add remaining ingredients. Stir and serve with a straw.



Lychee Caipirinha

- 30 ml Le Fruit de MONIN Lychee
- 50 ml cachaça
- 3 lime wedges

Pour fruits into a glass and muddle with MONIN flavouring. Fill glass with crushed ice and add the cachaça. Stir and serve with a straw.



Lychee Citrus Smoothie

- 30 ml Le Fruit de MONIN Lychee
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water
- 20 ml orange juice
- 1 lemon slice

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



Lychee Rum Collins

- 20 ml Le Fruit de MONIN Lychee
- 40 ml dark rum
- 100 ml soda water
- 20 ml lime juice
- 3-5 tarragon leaves

Muddle tarragon with MONIN flavouring. Add other ingredients and fill up with crushed ice. Pour the soda water on top and mix well with a bar spoon. Garnish and serve.



Lychee Hot Tea

- 20 ml Le Fruit de MONIN Lychee
- 180 ml red berries tea
- 40 ml cranberry juice

Pour hot water into a tea cup. Add teabag or tea leaves. Let infuse for a few minutes and pour other ingredients. Stir and serve.



Lychee Passion Fruit Spritzer

- 15 ml Le Fruit de MONIN Lychee
- 20 ml Le Fruit de MONIN Passion Fruit
- 120 ml rosé wine
- 100 ml soda water

Combine ingredients in a glass filled with ice cubes. Stir and serve.



Virgin Lychee Tampico

- 30 ml Le Fruit de MONIN Lychee
- 20 ml MONIN Bitter
- 100 ml tonic water
- 30 ml lemon juice

Combine ingredients except tonic water in a shaker full of ice. Shake vigorously and strain into a glass filled with ice. Top with tonic water. Serve.



Pink Lychee Fizz

- 15 ml Le Fruit de MONIN Lychee
- 10 ml MONIN Morello Cherry syrup
- 45 ml gin
- 40 ml grapefruit juice
- Ginger ale

Combine ingredients except ginger ale in a shaker full of ice. Shake vigorously and strain into a glass filled with ice. Top with ginger ale. Serve.



Lychee Coco Sparkler

- 20 ml Le Fruit de MONIN Lychee
- 10 ml MONIN Coconut syrup
- 10 ml lime juice
- Tonic water

Combine ingredients in a glass filled with crushed ice. Stir well and serve.

Tasting Notes



COLOUR

Light orange with pink glints

NOSE

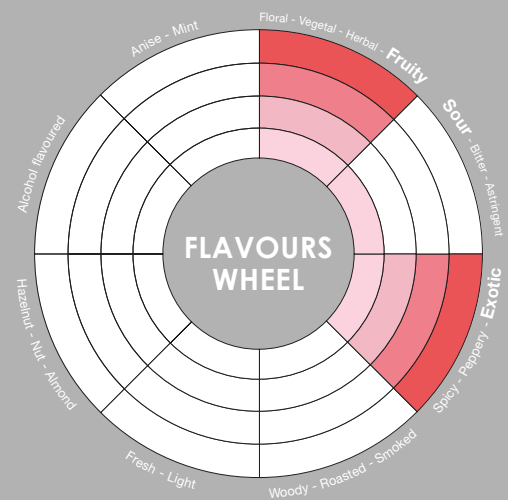
Floral, rose

ATTACK

Sweet and fruity

LENGTH IN MOUTH

Lychee long-lasting taste



FLAVOURS ASSOCIATIONS

Flowers, citrus and red fruits

APPLICATIONS

Martinis, smoothies, lemonades, teas, frappés

FORMAT

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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.

