

White Mint liqueur

According to Greek Mythology, "Menthe" was a water nymph who fell in love with Hades, Persephone's husband. The jealous goddess turned the nymph into a green plant, today famous for its deliciously fresh sweet aroma. Mint is aromatic and pleasant. Its refreshing and cooling properties make mint one of the most appreciated and used herbs in worldwide cuisine as well as confectionery. MONIN White Mint liqueur is ideal to give a cool spearmint taste to your cocktails, especially when combined with chocolate flavour.



COLOUR : Clear transparent.

TASTING NOTES : Nose of spearmint and fresh peppermint. Balanced taste between fresh peppermint and mild spire mint.

APPLICATIONS : 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



Alexandre LAPIERRE

MONIN

Beverage Innovation Director

"A perfect liqueur for night clubs. Just mix it with soda water and you will always have a refreshing sensation."



MONIN recipe suggestions

White Mint Fancy Drink

- 20 ml MONIN White Mint liqueur
- 40 ml gin
- 150 ml orange juice

Build all ingredients in a tumbler full of ice cubes. Stir.

White Mint Colada

- 20 ml MONIN White Mint liqueur
- 15 ml MONIN Piña-Colada syrup
- 40 ml rum
- 90 ml pineapple juice

Combine all the ingredients in a shaker, shake vigorously with ice cubes. Serve into a long drink glass on top with whipped cream.

White Mint Rose Fancy Drink

- 30 ml MONIN White Mint liqueur
- 20 ml MONIN Rose syrup
- Bitter lemon

Combine all the ingredients in a tumbler filled with ice cubes. Top with bitter lemon and garnish with fresh mint.

White Mint Passion Fruit Cooler

- 30 ml MONIN White Mint liqueur
- 30 ml Le Fruit de MONIN Passion fruit
- 30 ml vodka
- Soda water

Combine all the ingredients except soda water in a tumbler filled with ice cubes. Top with soda water and garnish with fresh mint.

Frosted Mint Normandy Martini

- 15 ml MONIN White Mint liqueur
- 30 ml calvados
- 60 ml apple juice
- 10 ml lemon juice

Combine all the ingredients in a shaker, shake vigorously with ice cubes. Fine strain into a chilled martini glass.

White & Green Mint Highball

- 20 ml MONIN White Mint liqueur
- 10 ml MONIN Green Mint syrup
- 50 ml vodka
- Soda water

Combine all the ingredients except soda water in a tall glass filled with ice cubes. Stir gently and top with soda water.

White Mint Strawberry Fancy Drink

- 10 ml MONIN White Mint liqueur
- 30 ml Le Fruit de MONIN Strawberry
- 40 ml vodka
- 60 ml cranberry juice

Combine all ingredients in a shaker, shake vigorously with ice cubes. Strain into a tumbler full of ice cubes.

White Mint Cucumber Fancy Drink

- 40 ml MONIN White Mint liqueur
- 20 ml MONIN Cucumber syrup
- 40 ml cranberry juice
- ¼ lime

Pour lime into an old fashioned glass and muddle with MONIN Cucumber syrup. Fill glass with crushed ice. Add the remaining ingredients. Stir and serve with a straw.

White Mint Lemon Tea

- 20 ml MONIN White Mint liqueur
- 20 ml MONIN Lemon Tea concentrate
- 20 ml lemon juice
- 80 ml soda
- 3 bitter orange drop

Combine all the ingredients except soda in a shaker filled with ice cubes. Shake vigorously. Pour into a tumbler glass and top with soda.

White Mint White Cocoa After Dinner

- 10 ml MONIN White Mint liqueur
- 20 ml MONIN White Cocoa liqueur
- 50 ml vodka
- Fresh cream

Shake all ingredients except fresh cream with ice cubes. Serve in a cocktail glass and top with cream.



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