

YUZU



Originally from East Asia, Yuzu combines the enchanting flavours of grapefruit, lemon and sour mandarin.

Widely spread in Korea and Japan, now embraced and championed by the leading chefs in occidental cuisine, Yuzu is the new premium citrus must-have on menus. Tangy and tart with a sensual citrus fragrance, **Le Fruit de MONIN Yuzu** adds an unique and unforgettable flavour to refreshing cocktails or a soothing touch to a hot drink when under the weather!


MONIN[®]



Jason Soon
MONIN Beverage Innovation Director

“This beautiful citrus flavour with subtle floral notes is a great replacement of lemon and lime. Not only does it add a perfect twist to any classic cocktail but is also amazing with soda applications, smoothies and sherbets. My personal favourite is to use Le Fruit de MONIN Yuzu in a classic Margarita, with its smooth, sweet and sour touch. Welcome to the new age of cocktails!”



Yuzu Gin & Tonic

- 30 ml Le Fruit de MONIN Yuzu
- 40 ml gin
- 120 ml tonic water

Combine all ingredients in a shaker filled with ice. Shake vigorously and pour into a large balloon glass. You can garnish with lime and lemon wedges. Serve.



Yuzu Lemonade

- 60 ml Le Fruit de MONIN Yuzu
- 40 ml fresh lemon juice
- 240 ml soda water

Combine all ingredients in a jar filled with ice. Stir well. You can garnish with lemon and lime wedges. Serve. You can replace lemon juice by MONIN Lemon Rantcho or 100 ml Lemonade Mix.



Yuzu Daiquiri

- 20 ml Le Fruit de MONIN Yuzu
- 60 ml white rum
- 10 ml orange juice
- 20 ml lime juice

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



Yuzu Froyo

- 30 ml Le Fruit de MONIN Yuzu
- 1 scoop Le Frappé de MONIN Yogurt
- 120 ml milk

Combine all ingredients in a blender filled with ice. Blend until smooth. Pour into a smoothie glass. Garnish and serve.



Yuzu Mojito

- 30 ml Le Fruit de MONIN Yuzu
- 50 ml light rum
- 10 mint leaves
- 4 lime wedges
- Soda water

Muddle lime and mint with MONIN flavour. Fill the glass with crushed ice. Add rum and top with soda water. Garnish and serve.



Yuzu Mocktail

- 30 ml Le Fruit de MONIN Yuzu
- 60 ml grapefruit juice
- 60 ml cranberry juice
- 4 fresh raspberries

Combine all ingredients in a shaker filled with ice. Shake well and double strain into a tumbler filled with ice. You can garnish with fresh raspberries and pink grapefruit slices. Serve with a straw.



Yuzu Elder Flower Beer

- 20 ml Le Fruit de MONIN Yuzu
- 10 ml MONIN Elder Flower syrup
- 10 ml lime juice
- Beer

Mix all ingredients except beer. Top up with beer. Serve.



Yuzu Lemongrass Smoothie

- 45 ml Le Fruit de MONIN Yuzu
- 10 ml MONIN Lemongrass syrup
- 90 ml water

Blend all ingredients with ice until smooth. Pour into a smoothie glass. Garnish and serve.



Yuzu Sake Tini

- 20 ml Le Fruit de MONIN Yuzu
- 5 ml MONIN Rose syrup
- 20 ml sake
- 20 ml vodka
- 10 ml dry vermouth
- 10 ml lime juice

Combine all ingredients in a shaker filled with ice. Shake well and strain into a martini glass. Garnish. Serve.



Yuzu Iced Tea

- 30 ml Le Fruit de MONIN Yuzu
- 20 ml MONIN Peach Tea syrup
- 180 ml water

Combine all ingredients in a tumbler filled with ice. Stir well. You can garnish with yuzu or lemon wedges. Serve.

Tasting Notes



COLOUR

Golden yellow with orange glints

NOSE

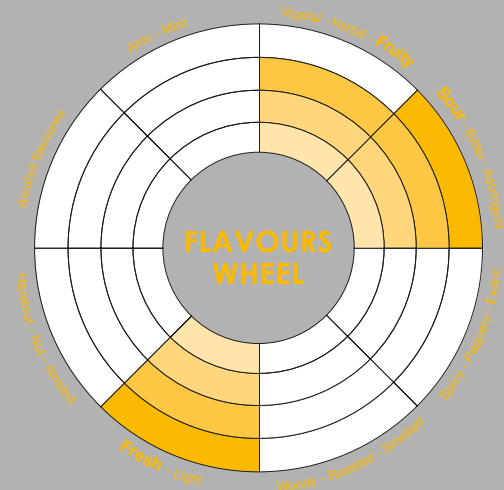
Citrus with floral notes

ATTACK

Citrus marmalade

LENGTH IN MOUTH

Yuzu peel



FLAVOURS ASSOCIATIONS

Citrus, ginger, honey, plum

APPLICATIONS

Lemonades, iced teas, smoothies, cocktails, toppings

FORMAT

TL

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.

