



MONIN CUP FINAL 2016

PRESS RELEASE



The 4th edition of the international final of the MONIN CUP took place on December 05th at Pavillon Gabriel, a unique and prestigious venue located in Paris!

The purpose of the competition is to promote, encourage and stretch the creativity of young talents under 27 years old. All of them had to compete at a local scale to win their place to the global FINAL and have the chance to be judged by a prestigious jury from the international bar industry.

Since the first edition, the competition has grown much in popularity and interest with very strong local relays. It gathered this year 42 participants among which the 3 first places of the Asian final.

For the first round, the participants had to base their creation under the **POP ART** theme. Then the 9 finalists had to create a long drink with ingredients taken from a "pop box".



Kenshiro SHIMIZU
JAPAN



PALME D'OR

- 15 ml Le Fruit de MONIN Yuzu
- 10 ml MONIN Vanilla syrup
- 45 ml gin Beefeater® 24
- 30 ml grapefruit juice
- 1 basil leaf

Pour the basil leaf into a shaker tin and muddle with Le Fruit de MONIN Yuzu. Add remaining ingredients. Shake vigorously with ice cubes and strain into a Libbey® tumbler glass. Top with Schweppes® ginger ale. Garnish with grapefruit, orange peels, rose and apple.



Yung-Yi KUO
TAIWAN



MONIN TIME

- 15 ml Le Fruit de MONIN Green Apple
- 15 ml MONIN Spicy Mango syrup
- 15 ml MONIN Cucumber syrup
- 40 ml Absolut® vodka
- 15 ml lemon juice

Combine all ingredients in a shaker. Shake vigorously and strain into a Libbey® tumbler glass. Top with Perrier®. Garnish with thyme and lemon.



Eugenia PLEȘCA
MOLDOVA



PARIS LAND

- 20 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Rose syrup
- 60 ml gin Beefeater® 24
- 40 ml fresh lemon juice
- 2 dashes bitter Old Fashioned aromatic
- 5 mint leaves

Pour the mint leaves into a shaker tin and muddle with Le Fruit de MONIN Raspberry. Add remaining ingredients. Shake vigorously with ice cubes and strain into a Libbey® tumbler glass. Top with Perrier®. Garnish with lime, mint and raspberry.

MONIN is always innovative in creating new and original flavours. With more than 140 flavours, MONIN is the world leader in premium syrups, liqueurs, gourmet sauces, frappe powders, fruit cocktails and smoothie mixes. You can create endless applications with MONIN.



SNAPSHOTS OF THE DAY!

**JARED BROWN
& ANISTATIA MILLER**

MASTER DISTILLERS & DIRECTORS
OF MIXELLANY LIMITED@



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IBA WCC COCKTAIL OF
THE YEAR WINNER 2015



WORKSHOPS



OLFACTORY CONTEST



COLD BREW COFFEE



NEGRONI



GARNISH
DESIGN

FLAIR SHOW!



WINNERS!



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