

## Flavour your classics!

### Flavoured Mojito:

Reduce MONIN Mojito Mint syrup to 10 ml and add 15 ml MONIN flavouring.  
**Recommended flavours :**  
**Le Fruit de MONIN:** Red berries • Strawberry • Kiwi • Raspberry • Passion fruit  
**Mango • Peach. MONIN syrups:** Cucumber • Basil • Green Apple • Ginger  
**Elder Flower • Watermelon • Tarragon...**

### Flavoured Caipirinha:

Use 20 ml of MONIN flavouring instead of MONIN Pure Cane Sugar syrup.  
**Recommended flavours :**  
**Le Fruit de MONIN:** Red berries • Coconut • Strawberry • Kiwi • Raspberry  
**Passion fruit • Mango • Peach. MONIN syrups:** Cranberry • Pomegranate  
**Watermelon • Hot Spicy • Hibiscus • Triple Sec Curaçao • Spicy, Ginger...**  
 You can also use different spirits: by using rum your drink will be called  
 Caipirissima, with vodka Caipiroska.

### Flavoured Margarita or Daiquiri:

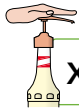
Pour 30 ml of Le Fruit de MONIN or MONIN syrup into your shaker,  
 or 45 ml into your blender.  
**Recommended flavours :**  
**Le Fruit de MONIN:** Red berries • Strawberry • Raspberry • Passion fruit  
**Mango • Peach • Kiwi. MONIN syrups:** Pink Grapefruit • Guava • Passion  
**Fruit • Strawberry • Pineapple • Hibiscus...**

### Flavoured Piña-Colada:

Mix 15 ml Le Fruit de MONIN Coconut with 15 ml MONIN flavouring.  
**Recommended flavours :**  
**Le Fruit de MONIN:** Strawberry • Red berries • Banana • Passion fruit.  
**MONIN syrups:** Spicy • Blue Curaçao • Lychee • Spicy Mango  
**White Chocolate • Hot Spicy...**

### Flavoured wine:

For a very refreshing wine cocktail, serve it over ice in a large wine glass  
 and top with soda water. Garnish with fresh fruits.



X1 = 10 ml syrup



X1 = 15 ml Le Fruit

## More innovative cocktails!

**Beer:** Flavour your lager or ale beer with any MONIN flavour: Peach, Cherry, Sweet Woodruff syrups...  
 Flavour darker beer with nut, spice or red berry MONIN flavours: Hazelnut, Gingerbread, Sangria Mix, Blackberry syrups...  
 With a Mexican beer, try MONIN Spicy Mango syrup, limes wedges and serve on the rocks.

**Cider:** Try MONIN Sweet Woodruff or Elder Flower syrup with chilled draft or bottled cider, and the essence of the flower will come through....

**Sangria:** Combine MONIN Sangria Mix syrup with any other berry flavour and a light red wine and garnish with orange and lemon wheels.

**Sweet and Sour:** You can replace MONIN Sweet & Sour with a combination of 15 ml MONIN Pure Cane Sugar syrup and 15 ml lemon juice.

**Homemade lemonade:** Create some great homemade lemonades with 50 ml MONIN Lemonade Mix, 20 ml MONIN Pure Cane Sugar and 120 ml water  
 or soda water. Garnish with fresh lemon slices and fruits.

**Margarita:** You can rim the glass with fine salt.

### MONIN flavours:

<b>LE SIROP DE MONIN</b>	Cardamom	Frosted Mint	Lavender	Pear	Sweet Woodruff	<b>LE CONCENTRÉ DE MONIN</b>	Strawberry
Agave	Chai Tea	Gin Flavour	Lemongrass	Piña-Colada	Tarragon	Bitter	<b>LA SAUCE DE MONIN</b>
Almond	Cherry	Ginger	Lemon Pie	Pineapple	Tangerine	Lime Bar Mixer	Caramel
Amaretto	Cherry Plum	Gingerbread	Lemon Tea	Pink Grapefruit	Tequila Flavour	Lime Juice Cordial	Chocolate Hazelnut
Anise	Chestnut	Glisco Lemon	Lime	Pistachio	Tiramisu	Lemon Rantcho	Dark Chocolate
Apple	Chocolate	Grapefruit	Lychee	Pomegranate	Toffee Nut	Lemonade Mix	White Chocolate
Apple Pie	Chocolate Cookie	Green Apple	Macadamia Nut	Praline	Tonka Bean	Sweet & Sour	<b>LA FRAPPE DE MONIN</b>
Apricot	Chocolate Mint	Green Banana	Macaroon	Pure Cane Suga	Triple Sec Curaçao	Vanilla	MONIN
Basil	Cinnamon	Green Mint	Mango	Raspberry	Vanilla	Violet	Chocolate
Black Forest	Coconut	Grenadine	Mango Tea	Raspberry Tea	Watermelon	White Chocolate	Coffee
Blackberry	Coffee	Guava	Maple Spice	Roasted Hazelnut	White Chocolate	Kiwi	Non Dairy
Blackcurrant	Cotton Candy	Gum	Matcha Green Tea	Rose	White Peach	Lychee	Vanilla
Blood Orange	Cranberry	Hazelnut	Melon	Rum Flavour	Wild Strawberry	Mango	Yogurt
Blue Curaçao	Crème Brûlée	Hibiscus	Mojito Mint	Salted Caramel	Yellow Banana	Passion fruit	
Blueberry	Cucumber	Honey	Morello Cherry	Spicy	<b>SUGAR FREE</b>	Caramel Sugar Free	
Bubble Gum	Elder Flower	Hot Spicy	Orange	Spicy Mango	Caramel Sugar Free	Hazelnut Sugar Free	
Butterscotch	Falernum	Irish	Passion Fruit	Strawberry	Hazelnut Sugar Free	Vanilla Sugar Free	
Candy Strawberry	Fig	Jasmine	Peach				
Caramel	French Vanilla	Kiwi	Peach Tea				



For more beverage inspiration see  
[www.monin.com](http://www.monin.com), Facebook & the free MONIN App

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121529 - Pictures credit : Gianni Villa



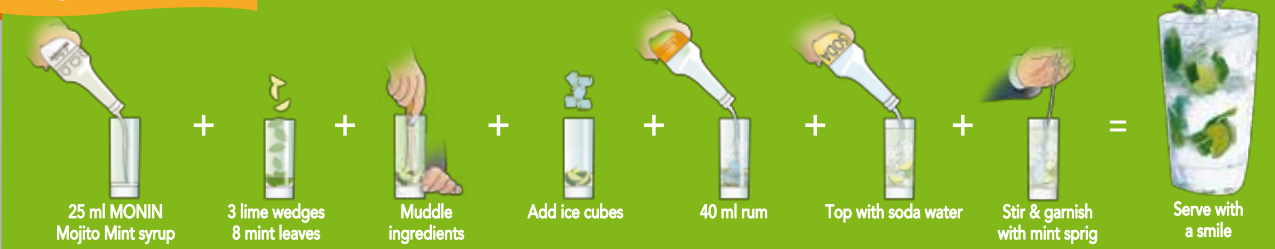
## Classic Cocktail PROGRAMME

With 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in more than 100 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.



## Mojito 360 ml glass

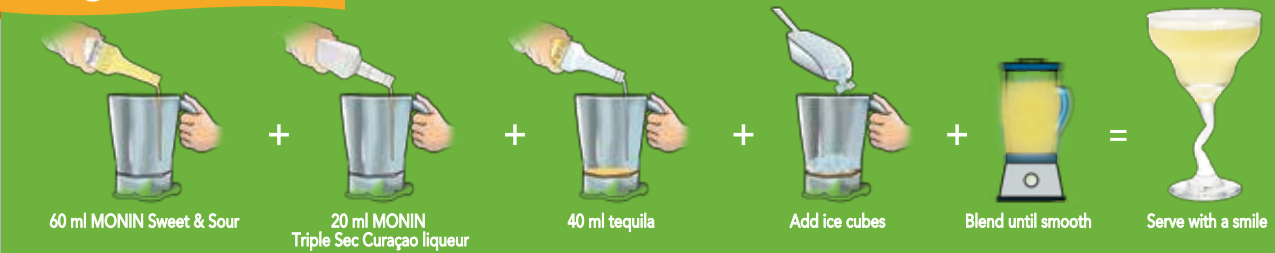
Flavour it with Le Fruit de MONIN or MONIN syrup. See tips.



25 ml MONIN Mojito Mint syrup + 3 lime wedges 8 mint leaves + Muddle ingredients + Add ice cubes + 40 ml rum + Top with soda water + Stir & garnish with mint sprig = Serve with a smile

## Margarita 180 ml glass

Flavour it with Le Fruit de MONIN or MONIN syrup. See tips. Can be served shaken.



60 ml MONIN Sweet & Sour + 20 ml MONIN Triple Sec Curaçao liqueur + 40 ml tequila + Add ice cubes + Blend until smooth = Serve with a smile

## Caipirinha 250 ml glass

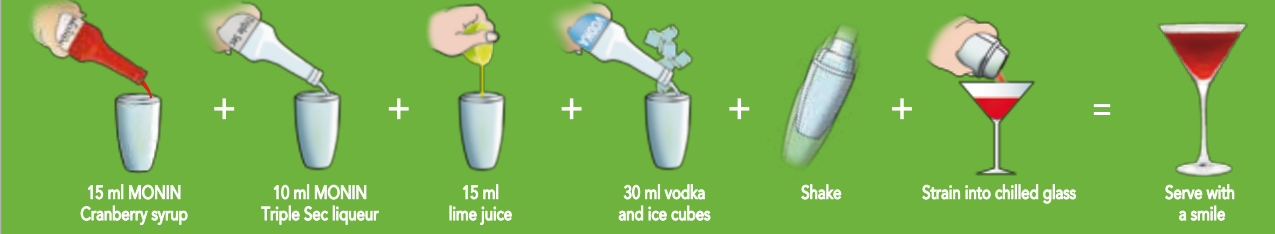
Flavour it with Le Fruit de MONIN or MONIN syrup. See tips.



1/2 lime + 20 ml MONIN Pure Cane Sugar syrup + Muddle + Add crushed ice + 40 ml cachaça + Stir = Serve with a smile

## Martini / Cosmo 120 ml glass

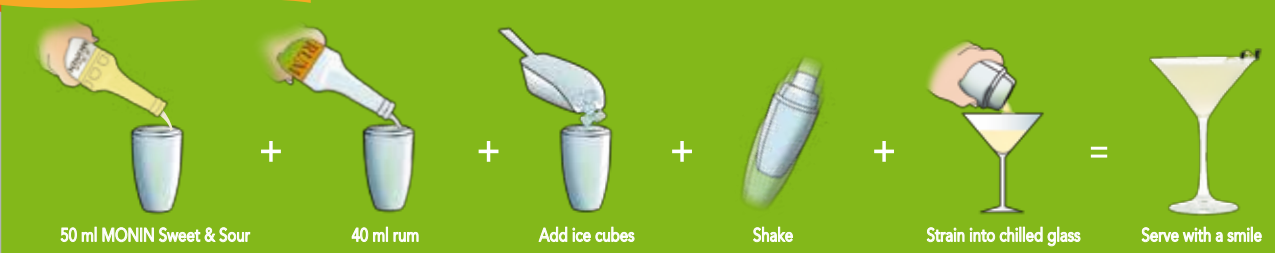
Flavour it with MONIN Cranberry syrup or any MONIN red berry or floral flavour (Violet, Rose, Blackberry, Blueberry, Hibiscus, Pomegranate...)



15 ml MONIN Cranberry syrup + 10 ml MONIN Triple Sec liqueur + 15 ml lime juice + 30 ml vodka and ice cubes + Shake + Strain into chilled glass = Serve with a smile

## Daiquiri 120 ml glass

Flavour it with Le Fruit de MONIN or MONIN syrup. See tips. Can be served blended with ice.



50 ml MONIN Sweet & Sour + 40 ml rum + Add ice cubes + Shake + Strain into chilled glass = Serve with a smile

## Shot 70 ml glass

Any spirit can be used for this application. Use either MONIN syrup or Le Fruit de MONIN.



15 ml MONIN flavouring + 40 ml chilled vodka = Serve with a smile

## Wine & Champagne 180 ml glass

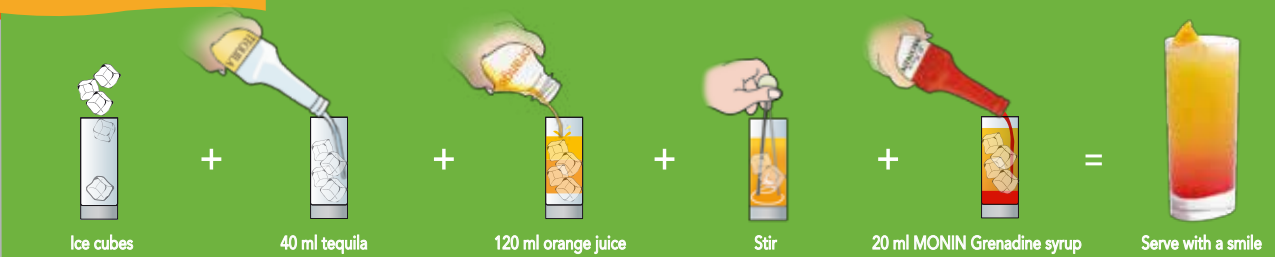
Flavour it with MONIN syrup (Rose, Elder Flower, Passion Fruit, Hibiscus, Pomegranate...) or Le Fruit de MONIN (Peach, Raspberry, Strawberry, Red berries...)



20 ml MONIN syrup or Le Fruit de MONIN OR 20 ml still or sparkling wine + 20 ml still or sparkling wine + Stir + 100 ml still or sparkling wine = Serve with a smile

## Sunrise 360 ml glass

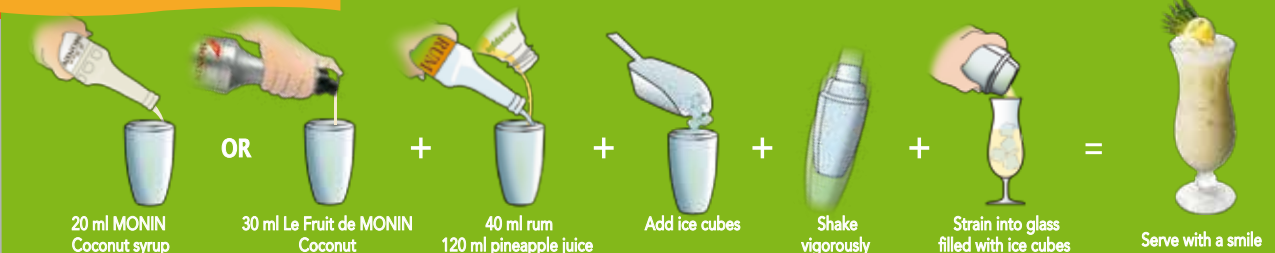
Any spirit can be used for this cocktail, as well as any deep red colour MONIN flavour.



Ice cubes + 40 ml tequila + 120 ml orange juice + Stir + 20 ml MONIN Grenadine syrup = Serve with a smile

## Piña-Colada 360 ml glass

To flavour it, see tips. For a blended colada, use 45 ml Le Fruit de MONIN Coconut and ice.



20 ml MONIN Coconut syrup OR 30 ml Le Fruit de MONIN Coconut + 40 ml rum + 120 ml pineapple juice + Add ice cubes + Shake vigorously + Strain into glass filled with ice cubes = Serve with a smile

## Fizz 360 ml glass

Flavour it with 20 ml MONIN syrup : Amaretto, Green apple, Elder Flower, Cucumber or Watermelon... or with Le Fruit de MONIN.



80 ml MONIN Sweet & Sour + 40 ml gin + Add ice cubes + Shake vigorously + Strain into glass filled with ice cubes + Top with soda water = Serve with a smile