

Le Sirop de
MONIN®

*Summer Recipe
Inspirations*



Get ready for summer

The summer season represents a commercial opportunity for the out-of-home sector, thanks to the rise in popularity of iced beverages and cocktails. These categories have traditionally been highly weather dependent with sales peaking on hot summer days, however research shows they are becoming more and more popular all year round.* Consumers are also increasingly looking for healthier choices such as low sugar drinks and cocktails containing a lower alcohol amount.

Tap into this opportunity by building a summer drinks menu full of flavour which delivers against these trends.

Key Insights:

Passion fruit and strawberry are in the top 5 flavours for Summer drinks, with **pink grapefruit** rising in popularity*

Rise in **No-ABV** or **Low-ABV** cocktail options*



82% of UK consumers seek **innovative flavours** and **limited time offers** from their favourite coffee shop**

Sources: *MONIN summer 2018 menu & trends review; Allegra Project Iced Beverages UK 2018 **CGA Strategy Hall Test

As summer starts to sizzle, we swap heart-warming drinks for refreshing ice cold beverages. MONIN has a selection of the coolest summer drinks concepts celebrating the freshest flavours of the season.



MONIN
Cloudy Lemonade



Le Fruit de
MONIN Blueberry



MONIN
Strawberry Syrup



MONIN Passion
Fruit Syrup



Le Fruit de
MONIN Mango



MONIN Pink
Grapefruit Syrup

MONIN Cloudy Lemonade

Made with Sicilian lemons, MONIN Cloudy Lemonade is a concentrate designed to make easy, yet refreshing homemade style lemonades. Versatile in nature, this can be served simply mixed with water, however adding some MONIN syrup can transform it into a lemonade with a twist, we recommend adding Pink Grapefruit or Strawberry for a delicious thirst quencher.



MONIN TOP TIP:

Make a pitcher of traditional style lemonade in no time on a hot summer's day. We recommend using 250 ml of MONIN Cloudy Lemonade for a 2 litre jug.

Cloudy Lemonade recipes

HOMESTYLE LEMONADE

- 40 ml Cloudy Lemonade
- 150 ml still water

Add the ingredients in a glass. Stir and add cubed ice. Garnish with some Opies Sliced Lemons.



PINK LEMONADE

- 30 ml MONIN Cloudy Lemonade
- 10 ml MONIN Raspberry syrup
- 150 ml still water

Add the ingredients to the glass and stir. Top with ice, garnish with a slice of pink grapefruit.



SPARKLING KIWI LEMONADE

- 30 ml MONIN Cloudy Lemonade
- 15 ml Le Fruit de MONIN Kiwi
- 150 ml sparkling water

Add all ingredients to a glass with cubed ice. Garnish with an Opies Sliced Lemon and a wheel of Kiwi fruit.



Le Fruit De MONIN Blueberry

Originally from North America, blueberries are known to have one of the highest antioxidant levels of all fruits. Their distinct, mild sweetness married with a hint of tartness, makes the fruit the star of aromatic cobblers, jams and muffins.

Le Fruit de MONIN Blueberry is bursting with delicate flavour, capturing the essence of this superfruit to fragrant smoothies, cocktails, lemonades and dessert drinks.



MONIN TOP TIP:

Le Fruit de MONIN makes a wonderful topping to ice cream, yoghurt and breakfast smoothies.

Blueberry Purée recipes

VELVET SMOOTHIE

- 15 ml Le Fruit de MONIN Blueberry
- 15 ml Le Fruit de MONIN Beetroot
- 1 scoop of Le Frappé de MONIN Vanilla
- 120 ml apple juice

Add all ingredients to a blender with 1 cup of ice and blend for 25 seconds. Serve garnished with some mint leaves and some blueberries.



BLUEBERRY MUFFIN SHAKE

- 15 ml Le Fruit de MONIN Blueberry
- 1 scoop of Le Frappé de MONIN Vanilla*
- 120 ml milk
- ¼ blueberry muffin

Combine all ingredients into a blender with a cup of ice. Blend well and serve in a milkshake glass. Garnish with whipped cream, frozen blueberries and a piece of blueberry muffin.

* Le Frappé de MONIN can be replaced with 3-4 scoops of Vanilla ice cream.



BLUEBERRY MOJITO

- 15 ml Le Fruit de MONIN Blueberry
- 25 ml MONIN Lime Rantcho
- 50 ml white rum
- 10 mint leaves

Add all ingredients into a glass and churn with crushed ice. Top with soda and serve with cocktail stick of blueberries and a sprig of mint.



MONIN Strawberry syrup



Strawberries are perceived to be the most popular flavour for summer drinks in the UK. MONIN captures its fruitful essence, in an easy to use, versatile syrup for all types of drinks.

Alongside the standard MONIN strawberry syrup, MONIN has launched a Reduced Sugar Strawberry syrup which has 98% lower sugar and can be used in the same way.

MONIN TOP TIP:

Mix 20 ml of MONIN Strawberry syrup into a glass of milk for an easy flavoured milk drink.

Strawberry recipes

STRAWBERRY AND CREAM FRAPPE

- 30 ml MONIN Strawberry syrup
- 1 scoop Le Frappé de MONIN Vanilla*
- 120 ml semi skimmed milk

Add all ingredients to a blender with 1 cup of ice and blend for 25 seconds. Pour into a glass and garnish with whipped cream, strawberry pieces and some toffee popcorn.

*Le Frappé de MONIN can be replaced with 3-4 scoops of Vanilla ice cream.



STRAWBERRY MARGARITA

- 20 ml MONIN Strawberry syrup
- 50 ml Tequila
- 25 ml lime juice

Add all ingredients to a shaker with ice, shake thoroughly and strain into a chilled cocktail glass.



STRAWBERRY MOJITO

- 25 ml MONIN Strawberry syrup
- 25 ml lime juice
- 50 ml rum
- 12 mint leaves

Add all ingredients to a Highball glass and half fill with crushed ice. Mix thoroughly, then top with crushed ice and garnish with a sprig of mint.



MONIN Passion Fruit syrup

The popularity of passion fruit's sweet and sour taste can be seen across a wide range of drinks throughout the out-of-home sector and even more so during summer.

Use MONIN Passion Fruit Syrup to make a classic Pornstar Martini or add it to lemonade for that tropical touch.

MONIN is pleased to announce that a MONIN Reduced Sugar Passion Fruit Syrup is also available and can be used instead of the standard version, to help reduce the sugar in your drinks.



MONIN TOP TIP:

Mix 30 ml of Passion Fruit syrup with 150 ml of sparkling water in a glass filled with ice.

Passion Fruit recipes

PASSION FRUIT BELLINI

- 20 ml **MONIN Passion Fruit syrup**
- 100 ml Prosecco

Add the syrup to a Champagne flute and top with Prosecco. Stir gently and serve.



PORNSTAR MARTINI

- 25 ml **MONIN Passion Fruit syrup**
- 20 ml **MONIN Lemon Rantcho**
- 25 ml pineapple juice
- 50 ml vanilla vodka

Combine all ingredients in a cocktail shaker filled with ice and shake vigorously. Double strain into a coupe glass. Serve with half a passion fruit and a shot of prosecco.



PASSION FRUIT SHAKE

- 20 ml **MONIN Passion Fruit syrup**
- 1 scoop **Le Frappé de MONIN Vanilla***
- 120 ml milk

Add all ingredients to a blender with 1 cup of ice and blend for 25 seconds. Pour into the glass and garnish with a slice of passion fruit.

*Le Frappé de MONIN can be replaced with 3-4 scoops of Vanilla ice cream.



Le Fruit de MONIN Mango

Mango is the apple of the tropics, and one of the most commonly eaten fruits in tropical countries around the world. Delicious simply peeled and eaten plain, its pulp is juicy, distinctively flavoured and seductively sweet with some notes of acidity. Harvested at maturity, Le Fruit de MONIN Mango matches the fruit's unique flavour and texture.



MONIN TOP TIP:

Replace the syrup with 30 ml Le Fruit de MONIN Mango to daiquiris and margaritas for a tropical twist to these classic cocktails.

Mango Puree recipes

MANGO AND CARROT JUICE

- 30 ml Le Fruit de MONIN Mango
- 80 ml carrot juice
- 40 ml apple juice
- 1 pinch of sea salt

Combine all the ingredients in a cocktail shaker filled with ice and shake vigorously. Strain into a tall glass filled with cubed ice and garnish with a slice of carrot.



MANGO SMOOTHIE

- 30 ml Le Fruit de MONIN Mango
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml still water

Add all ingredients to a blender with 1 cup of ice and blend for 25 seconds. Serve garnished with a slice of mango.



MANGO ICED TEA

- 15 ml Le Fruit de MONIN Mango
- 250 ml of chilled green tea

Add all ingredients to a highball glass with cubed ice. Stir and serve with some Opies Sliced Lemons.



MONIN Pink Grapefruit syrup

Pink grapefruit is famous for its juicy, sweet generous flesh and fruity flavour profile. This fruit is growing in popularity on summer drinks menus.

MONIN Pink Grapefruit syrup captures all that sunny richness, which can be used to make refreshing, aromatic sodas, lemonade, cocktails, teas and smoothies. Now available in a reduced sugar format.



MONIN TOP TIP:

Mix 20 ml of MONIN Pink Grapefruit syrup with 100 ml of tonic water in a glass filled with ice and top off with a double espresso for a refreshing summer twist on an espresso tonic.

Pink Grapefruit recipes

PINK GRAPEFRUIT GIN AND TONIC

- 20 ml **MONIN Pink Grapefruit syrup**
- 50 ml gin
- 150 ml tonic water

Add all ingredients to a glass, fill with ice and stir. Garnish with a slice of pink grapefruit and a slice of lime.



VIRGIN PINK GRAPEFRUIT SPRITZ

- 10 ml **MONIN Pink Grapefruit syrup**
- 20 ml **MONIN Orange Spritz syrup**
- 150 ml sparkling water

Pour into a glass filled with ice, stir and serve.



PINK GRAPEFRUIT DAIQUIRI

- 20 ml **MONIN Pink Grapefruit syrup**
- 50 ml rum
- 25 ml lime juice

Add all ingredients to a shaker with ice, shake thoroughly and strain into a chilled cocktail glass.



MONIN is distributed in the UK by



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