

Enjoy

your Summer Cocktail
by MONIN



Summer Programme

As summer starts to sizzle, we swap heartwarming hot drinks for light, fruity, ice-cold concoctions. This very special selection of the coolest summer drink concepts celebrates the freshest flavours of the season. Jam-packed with ideas delivering mouth-tingling refreshment, this programme is sure to be a winner with customers.



MONIN[®]

For more beverage inspiration,
see www.monin.com,
and the free MONIN App.

Summer 2016 trend

Cocktails

Gin & Tonic

THE CONCEPT

Gin & Tonic is enjoying a second youth!

Now served in an elegant **large wine glass**, flavoured with syrups and with appropriate botanical garnishes, it is guaranteed to be a success! A **popular trend in Mediterranean countries** such as Spain and Portugal, it was the **star drink at Bar Convent**, in Berlin 2015. All the major gin brands are achieving product stand-out with this simple style application, which can be twisted with many different flavours.



PROMOTION TIPS

You can create a special Gin&Tonic menu, and showcase the **botanical garnishes** on the bar counter next to it.

RECIPE TIPS

- To achieve a **dry Gin & Tonic**, stir the ice cubes with MONIN syrup to flavour them in a large balloon wine glass and strain. The syrup will flavour the ice cubes. Add gin and top with tonic water.
- **Have it alcohol free:** You can replace gin with MONIN Gin syrup.
- **Have it Frozen:** Just mix the above recipe with ice and one scoop of Le Frappé de MONIN Non Dairy in a blender.

Lemongrass Gin & Tonic

- 20 ml MONIN Lemongrass syrup
- 50 ml gin
- 120 ml tonic water

In a large balloon wine glass, build all ingredients on ice. Top with tonic water. Stir gently. Add garnishes.

SUGGESTIONS: you can replace Lemongrass syrup with Hibiscus, Cucumber, Elderflower, Basil, Ginger, Rose, Green Apple, Lavender, Cardamom or Passion Fruit syrup, or Le Fruit de MONIN Yuzu.



Flavoured Cider

- 30 ml MONIN Wild Strawberry syrup
- 150 ml apple cider
- Ice

Fill glass with ice. Add MONIN flavouring and cider. Stir, garnish and serve.

Cider Cocktail

THE CONCEPT

Adding MONIN syrups or fruit-mixes to apple or pear ciders creates an exciting, **colourful range of flavours**. Low in alcohol and refreshing, **flavoured ciders have exploded onto key markets such as UK** in the last few years. The concept is very simple to achieve and offers lots of **possibilities for customisation**. Particularly suitable for limited time offers, it has the potential to be a **great co-branding success story!**



RECIPE TIPS

- Cider works very well with most of **MONIN syrups!** You can use any of the following flavours for a perfect cider cocktail: White Peach, Morello Cherry, Elder Flower, Lime, Pink Grapefruit, Kiwi, Apricot, Passion Fruit, Piña-Colada, Bubble Gum, and many others...
- Made with either **bottled or draught ciders**, the drinks can be served **with or without ice**.



Best drink concepts

Mocktails

Lemonade

THE CONCEPT

Flavoured lemonade

Already a major hero-drink last year, homemade style lemonades is going to explode this summer 2016.

With MONIN Lemonade Mix and a MONIN flavouring of your choice, you can offer the perfect thirst-quencher. Why not serve your favourite recipe in a **lemonade jar**, a **take-away cup**, a jug or a **large dispenser** to ensure it has both **bar appeal** and can also be adapted to meet consumer needs. **Guaranteed to be an instant hit!**



TIPS

PROMOTION TIPS

A **MONIN Lemonade kit** has been created to help you push the concept. Make good use of it!

PRESENTATION TIPS

- Present it in a **large dispenser on a counter** with a small table talker describing the recipe or place it directly on your customers table for self-serving. For a large dispenser of lemonade, simply multiply the quantities by 14 and stir from time to time.

RECIPE TIPS

- Add a shot of gin or vodka to the recipe and create a fabulous **flavoured Collins**.
- This drink can be **blended or served in a granita machine** for the ultimate refreshing effect.

Yuzu Lemonade

- 30 ml Le Fruit de MONIN Yuzu
- 50 ml MONIN Lemonade Mix
- 100 ml soda water

Combine ingredients in a lemonade jar filled with ice cubes. Add lemon slices.

SUGGESTIONS: you can replace Le Fruit de MONIN Yuzu with any other product from the range or any kind of MONIN fruit, spice or herb flavour (20 ml syrup and 50 ml Lemonade Mix).



Cherry Cola Float

- 30 ml Le Fruit de MONIN Cherry
- 200 ml cola
- 1 scoop of vanilla ice cream

In a glass, pour MONIN flavouring and cola. Add ice cream on top and serve with a straw and napkins. Alternatively, pour MONIN flavouring over the ice cream!

SUGGESTIONS: You can replace Le Fruit de MONIN Cherry with Le Fruit de MONIN Yuzu.

Ice Cream Float

THE CONCEPT

Add ice cream (usually vanilla) to a sparkling beverage, traditionally soda water and syrup, for a **nostalgic taste of childhood**. Ice Cream Floats satisfy most of the major beverage trends, in particular the **craving for ultra-indulgent and retro-drinks** (the drink was originally created in 1872!). It has already started cropping up on lots of the **coolest UK restaurants menus**.



TIPS

RECIPE TIPS

- You may use lemon lime soda instead of sparkling water, and flavour it with MONIN Vanilla syrup.

- Create **alcoholic versions**: gin or vodka for a lemonade based float; rum or bourbon for a cola based float.
- Use a fruit sorbet or frozen yogurt to replace vanilla ice cream for a fruitier alternative. **You can mix and match with most MONIN flavourings!**

PROMOTION TIPS

- Vintage-it up on your communications!



Other Classics

Cocktails

Pink Grapefruit Spritz

- 10 ml MONIN Pink Grapefruit syrup
- 60 ml white wine or sparkling wine
- 40 ml italian bitter
- 20 ml soda water

Build all ingredients in a large wine glass filled with ice. Top with sparkling water. Stir gently. Add garnish and serve with a straw.

SUGGESTIONS: you can replace MONIN Pink Grapefruit syrup with MONIN Blood Orange, Lemongrass, Morello Cherry, Wild Strawberry, Tangerine, or Passion Fruit syrup.



Falernum Daiquiri

- 20 ml MONIN Falernum syrup
- 40 ml rum
- 30 ml orange juice
- 10 ml lime juice

Shake all ingredients with ice and strain into a pre-chilled martini glass.

SUGGESTIONS: you can replace MONIN Falernum syrup with MONIN Hibiscus, Passion Fruit, Spicy Mango, Almond, Pineapple or Ginger syrup.



Blueberry Caïpiroska

- 30 ml Le Fruit de MONIN Blueberry
- 50 ml vodka
- 4 lime wedges

In a rock glass, muddle lime and Le Fruit de MONIN Blueberry. Fill the glass with crushed ice. Add spirit and stir well. Garnish and serve.

SUGGESTIONS: you can replace Le Fruit de MONIN Blueberry with Le Fruit de MONIN Red Berries, Strawberry, Lychee, Kiwi or Peach.



Green Apple Mojito

- 30 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Mojito Mint syrup
- 50 ml light rum
- 7-8 mint leaves
- 4 lime wedges
- Soda water

In a tumbler glass, muddle lime & mint with MONIN flavours. Fill the glass with crushed ice. Add rum and top with soda water. Stir and garnish with a mint sprig and lime.

SUGGESTIONS: you can replace Le Fruit de MONIN Green Apple with Le Fruit de MONIN Yuzu, Blueberry, Cherry, Passion Fruit, Strawberry, Raspberry, Green Apple or Mango.



Mocktails

Elder Flower Soda

- 20 ml MONIN Elder Flower syrup
- 90 ml soda water
- 60 ml fresh pink grapefruit juice
- 10 ml fresh lemon juice

Build all ingredients on ice and top with soda water.

SUGGESTIONS: you can replace MONIN Elder Flower syrup with Rose, Hibiscus, Lavender, Violet, Cranberry or Lemongrass syrup.



Mango Iced Tea

- 20 ml MONIN Lemon Tea syrup
- 15 ml Le Fruit de MONIN Mango
- 180 ml water

Build all ingredients in a tumbler glass filled with ice cubes. Stir well and garnish with lemon slices and fresh mango.

SUGGESTIONS: you can replace Le Fruit de MONIN Mango with Le Fruit de MONIN Raspberry, Passion Fruit, Yuzu, Lychee, Strawberry or Blueberry or with 10 ml MONIN Mojito Mint, Ginger, Lemongrass, Green Apple, White Peach, Lime or Tangerine syrup.



Brownie Iced Latte

- 30 ml MONIN Brownie syrup
- 120 ml milk
- 30 ml espresso

Pour MONIN flavouring into a latte glass. Add ice cubes and pour milk. Pour cold coffee gently on top. You can garnish with whipped cream and chocolate powder. Serve.

SUGGESTIONS: you can replace MONIN Brownie syrup with Spicy Mango, Mojito Mint, Tonka Bean, Praline, Curaçao Triple Sec, Gingerbread, Vanilla or Roasted Hazelnut syrup.



Lychee Smoothie

- 30 ml Le Fruit de MONIN Lychee
- 1 scoop Le Frappé de MONIN Yogurt
- 120 ml milk
- 10 ml lime juice

Pour ingredients into a blender cup. Cover with ice cubes and blend until smooth (35 sec). Pour mix into a glass. Serve.

SUGGESTIONS: you can replace Le Fruit de MONIN Lychee with Le Fruit de MONIN Peach, Mango, Passion fruit, Strawberry, Raspberry or Kiwi.

