

Ultimate
CREATIVITY



Festive Programme

Cheers!

The long anticipated festive season has finally arrived!

So, raise a toast to celebration, relaxation, indulgence and revelry. Take the opportunity to create moments of sharing and discovery with our wonderful festive recipe suggestions.

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

COCKTAILS & MOCKTAILS

Blood Orange Martini

- 30 ml MONIN Blood Orange syrup
- 40 ml gin
- 20 ml lemon juice

Shake ingredients with ice and strain into a cocktail glass. Garnish with an orange peel (which can also be flamed on the drink). Serve.

You can add 10 ml of MONIN Cherry Brandy liqueur. You can also add 20 ml egg white to get a nice foam.

SUGGESTIONS: You can also use MONIN Spicy Mango, Tangerine, Passion Fruit, Watermelon, Blackberry or Jasmine syrup.



Pear and Cinnamon Tea

- 20 ml MONIN Pear syrup
- 10 ml MONIN Cinnamon syrup
- 10 ml lemon juice
- 1 tea bag
- Water

Pour hot water into the glass. Add tea bag. Let infuse for a few minutes. Pour other ingredients. Garnish with lemongrass, cinnamon and pear. Stir. Serve.

SUGGESTIONS: You can also use MONIN Hibiscus Pomegranate, Cranberry, Triple Sec Curaçao, Spicy Mango or Ginger syrup.



Red Energy Drink Berries

- 20 ml Le Fruit de MONIN Red Berries
- 40 ml vodka
- 40 ml cranberry juice
- 20 ml lemon juice
- Energy drink

In a tumbler full of ice, stir ingredients together, except energy drink. Top with energy drink. Garnish with raspberries and kumquat slices. Serve.

SUGGESTIONS: You can also use Le Fruit de MONIN Strawberry, Raspberry, Passion fruit or Mango.



Macaroon Christmas Chocolate

- 20 ml MONIN Macaroon syrup
- 180 ml hot cocoa

Pour MONIN flavouring into a latte glass, reserve. Steam milk until frothy and pour over MONIN flavouring. Garnish with whipped cream. Serve.

SUGGESTIONS: You can also use MONIN Triple Sec Curaçao, Roasted Hazelnut, Mojito Mint or Caramel syrup, MONIN Caramel or Chocolate Hazelnut sauce but also Le Fruit de MONIN Banana, Coconut, Red berries or Raspberry.



Tangerine Christmas Spritz

- 20 ml MONIN Tangerine syrup
- 30 ml Italian Bitter
- 120 ml sparkling wine
- Soda water

In a big wine glass full of ice, stir ingredients together, except sparkling beverage. Top with sparkling beverage. Stir and garnish with orange slices and fruits. Serve.

You can reduce Tangerine syrup to 10 ml and add 10 ml MONIN Passion Fruit syrup.

SUGGESTIONS: You can also use MONIN Jasmine, Green Apple, Hibiscus, Sangria Mix syrup or Le Fruit de MONIN Peach, Passion fruit, Raspberry or Strawberry.



Elder Flower and Honey Latte

- 10 ml MONIN Elder Flower syrup
- 20 ml MONIN Honey syrup
- 150 ml milk
- 1 espresso

Pour MONIN flavourings into a latte glass, stir and reserve. Steam milk until frothy and pour over MONIN flavourings. Pour coffee over mix. Garnish with eatable flowers. Serve.

SUGGESTIONS: You can also use MONIN White Chocolate, Macaroon, Triple Sec Curaçao, Hazelnut or Caramel syrup.



Passion Christmas Cup

- 15 ml Le Fruit de MONIN Passion fruit
- 40 ml bourbon
- 20 ml lemon juice
- 60 ml apple juice
- Nutmeg

Shake ingredients with ice and strain into a cocktail glass. Garnish with freshly grated nutmeg and fruits. Serve.

You can add 10 ml MONIN Orange Curaçao, Vanilla, Apricot Brandy, Peach liqueur.

SUGGESTIONS: You can also use Le Fruit de MONIN Mango, Raspberry, Red berries, Strawberry, Banana or Peach. You can replace bourbon by dark rum.



Virgin Apple and Ginger Mojito

- 20 ml Le Fruit de MONIN Green Apple
- 2 slices ginger
- 8 mint leaves
- ½ lime
- Soda water (or half soda half ginger ale)

Pour lime, ginger and mint into a tumbler and muddle with MONIN flavouring. Fill glass with ice cubes or crushed ice. Add remaining ingredients. Stir. Garnish with an apple fan, lime wedges and mint leaves. Serve.

You can reduce Le Fruit de MONIN to 15 ml and add 10 ml MONIN Cucumber, Ginger or Elder Flower syrup.

SUGGESTIONS: You can also use any of Le Fruit de MONIN flavours. You can add 40 ml of rum for an alcoholic version.



Cover picture recipe / Hibiscus Sparkling Wine: • 20 ml MONIN Hibiscus syrup • Sparkling wine



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

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