

Tiki Programme

Tiki was in the Polynesian and Maori mythology the first man on Earth created by God-Almighty.

The Tiki movement today is coming from the craft bartending community, using fresh ingredients and attempting to find the original recipes.

The Tiki has only earned from the Tiki mythology its exotic origins such as the ethnic décor or the colourful rum based drinks served in ceramic mugs.

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Enter the exotic Tiki world with this trendy and tropical programme.



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

ULTIMATE TASTE

ULTIMATE CREATIVITY

Pineapple Tiki

- 40 ml MONIN Sangria Mix syrup
- 40 ml dark rum
- 40 ml pineapple juice
- 40 ml peach juice
- 20 ml fresh lime juice

Shake all ingredients with ice cubes and strain into a carved pineapple filled with ice cubes

SUGGESTION:

Hibiscus Tiki

• 40 ml dark rum

• 50 ml ginger ale

Spicy, Spicy Mango, Guava, Grenadine, Pomegrenate and Cranberry syrup.

• 40 ml MONIN Hibiscus syrup

• 30 ml pomegranate juice

• 20 ml fresh lime juice

• 3 drops alcoholic bitter



SUGGESTION:

Spicy Mango, Pomegranate, Cranberry, Blackcurrant syrup.

Strain over ice. Top with ginger ale.

in a shaker filled with ice cubes.

Shake all ingredients except ginger ale

Tangerine Tiki Julep

- 20 ml MONIN Tangerine syrup
- 40 ml dark rum or bourbon
- 60 ml clear apple juice
- 2 dashes orange bitter
- 10 mint leaves

Muddle fresh mint with bitter and MONIN Tangerine syrup. Add remaining ingredients with crushed ice. Stir and garnish with an orange twist and fresh mint.

SUGGESTION:

Pink Grapefruit, Triple Sec Curaçao, Watermelon, Green Apple syrup.

Banana Berry

- 30 ml MONIN Blackberry syrup
- 40 ml dark rum
- 50 ml cranberry juice
- 20 ml fresh lime juice
- 1/2 banana

Blend all ingredients with ice cubes and serve in a tiki glass.

SUGGESTION:

Cranberry, Blueberry, Raspberry, Blackcurrant syrup.

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Lemon Tea Tiki

- 40 ml MONIN Lemon Tea concentrate
- 40 ml dark rum
- 40 ml mango juice
- 40 ml lemonade
- 20 ml fresh lime juice

Build the ingredients over ice cubes in a tiki glass and stir.

SUGGESTION: MONIN Raspberry or Mango Tea concentrate.

Pepper Passion For Tiki

- 20 ml MONIN Almond syrup
- 10 ml Le Fruit de MONIN Passion fruit
- 40 ml rum
- 80 ml pineapple juice
- 5 black pepper grains
- ginger ale

In the tin of your shaker muddle the pepper grains with MONIN flavourings. Add the remaining ingredients except ginger ale. Shake with ice cubes and strain into a tiki glass. Top with ginger ale.

SUGGESTION:

Spicy, Coconut, White Chocolate, Honey, Watermelon, Spicy Mango, Pistachio syrup.

Green Pina

- 40 ml MONIN Green Melon liqueur
- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 100 ml pineapple juice
- 10 ml fresh lime juice

Mix all ingredients in a shaker filled with ice cubes and strain into a coconut.

SUGGESTION:

You can reduce Le Fruit de MONIN Coconut to 15 ml and add 15 ml Le Fruit de MONIN Banana, Passion Fruit or Kiwi.

You can also realize this recipe without liqueur.

Tea Ki Surprise

- 20 ml MONIN Sweet & Sour
- 15 ml Le Fruit de MONIN Passion fruit
- 5 ml MONIN Cinnamon syrup
- 150 ml cold tea
- 80 ml apple juice
- 1 pineapple slice

In the tin of your shaker, muddle the pineapple slice with MONIN flavourings. Add the apple juice and ice cubes then shake vigorously. Strain into a tiki glass. Top with cold tea.

SUGGESTION:

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Le Fruit de MONIN Kiwi, Mango, Red berries, Raspberry.

ULTIMATE CREATIVITY





