

Ultimate
CREATIVITY



Candied Orange Orange Confit

The whole process of candied fruits saw the light of day in the 14th century. The first objective was to preserve the fruits but it rapidly became the origin of modern candies! The precursors being the Arabs, who served candies citrus and roses at the important moments of their banquets.

The innovative flavour of MONIN Candied Orange syrup offers all the authentic flavour and aroma of candied orange to extend exceptional versatility for creating specialty beverages. Try it in refreshing and unique sodas, cocktails, latte, or simply the traditional chocolate combination.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Juno Yong
MONIN Beverage Innovation Director

“A memorable childhood flavour that is sweet yet refreshing. MONIN Candied Orange syrup is great for hot and cold beverage applications. My personal favourite is a Hot Candied Orange Latte and a cold martini. ”

Candied Orange Sour

- 25 ml MONIN Candied Orange syrup
- 60 ml orange flavoured vodka
- 20 ml fresh lemon juice
- 20 ml fresh orange juice
- 20 ml egg white



Pour all ingredients into a shaker filled with ice cubes. Shake well, strain and pour into an old fashioned glass filled with ice cubes. Garnish with a lime and orange twist.

Candied Orange Caipirinha

- 25 ml MONIN Candied Orange syrup
- 60 ml light rum
- 8 orange wedges
- 1 dash of orange bitters



Pour all ingredients into a glass except the bitters, add crushed ice and stir. Add bitters and garnish with an orange wedge.

Candied Orange Port Manhattan

- 20 ml MONIN Candied Orange syrup
- 40 ml rye whiskey
- 20 ml ruby port
- 1 dash of aromatic bitters
- 1 twist of orange peel



Mix all ingredients in a mixing glass with ice and strain in a chilled martini cup. Garnish with an orange peel.

Candied Mulled Rum

- 20 ml MONIN Candied Orange syrup
- 40 ml dark rum
- 40 ml water
- 3 cloves
- 1 cinnamon stick



Steam all ingredients in a pitcher and pour in a cup. Garnish with orange peel and cinnamon stick.

Candied Orange Sunrise

- 30 ml MONIN Candied Orange syrup
- 45 ml tequila
- 30 ml orange juice
- 15 ml lime juice



Shake all ingredients with ice and pour in a highball glass. Garnish with an orange twist.

Candied Orange Iced Latte

- 25 ml MONIN Candied Orange syrup
- 120 ml milk
- 1 espresso shot



Straight in a glass filled with ice cubes. Top with whipped cream and garnish with candied orange.

Candied Orange Hot Chocolate

- 20 ml MONIN Candied Orange syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 200 ml milk



Steam MONIN flavourings and milk together until mix foams. Pour mix in a cup and serve.

Candied White Mocha

- 15 ml MONIN Candied Orange syrup
- 15 ml MONIN White Chocolate sauce
- 1 espresso shot
- 150 ml steamed milk



Pour MONIN sauce at the bottom of a latte cup, add syrup forming layers. Gently pour milk and espresso on top. Garnish with orange zest and grated nutmeg.

Candied Almond Shake

- 20 ml MONIN Candied Orange syrup
- 10 ml MONIN Almond syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk



Blend all ingredients with ice until smooth. Garnish with whipped cream, orange zest and shaved almonds.

Candied Orange Guava Crush

- 20ml MONIN Candied Orange syrup
- 100 ml pink guava juice
- 20 ml lemon juice



Pour straight in a highball glass filled with ice cubes. Stir and garnish with an orange wheel.

Tasting Notes

COLOUR

Bright orange

NOSE

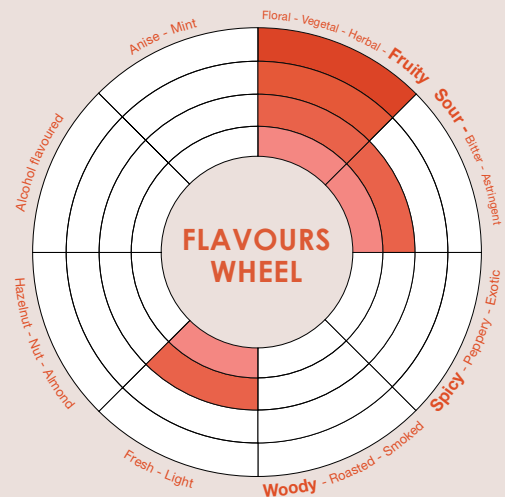
Fresh and pure orange

ATTACK

Strong candied orange taste

LENGTH IN MOUTH

Acidulated orange with caramelised notes



FLAVOURS ASSOCIATIONS

Coffee, chocolate, citrus

APPLICATIONS

Coffee, cocktail, mocktail, soda, latte

FORMAT

70cl & 1L

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

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY

With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 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.