

CEYLON TEA



A specialty of Sri Lanka, Ceylon tea benefits from perfect weather: lots of rain, pure air and brilliant sunshine, which gives it long, fragrant leaves with a distinctive taste.

Characterised by light golden glints, Ceylon tea provides a smooth and rich flavour, with citrus-like undertones and is often known as the world's finest tea. Great in both hot and cold applications, MONIN Ceylon Tea concentrate will give a subtle aroma with a hint of character to your tea-based drinks!


MONIN[®]



Jason Soon
MONIN Beverage Innovation Director

“MONIN Ceylon Tea goes really well with fruity flavours and is best served shaken. But my personal favourite is adding a hint of nutty notes with milk into this fine tea flavoured syrup!”

Ceylon Martini

- 20 ml MONIN Ceylon Tea concentrate
- 5 ml MONIN Mandarin syrup
- 45 ml vodka
- 10 ml lemon juice
- 10 ml fresh orange juice

Pour all ingredients with ice into a shaker. Shake well and serve.



Ceylon Iced Mint Tea

- 40 ml MONIN Ceylon Tea concentrate
- 20 ml MONIN Mojito Mint syrup
- 15 ml lime juice
- 360 ml water

Combine ingredients in a jar filled with ice cubes and stir. Garnish with mint sprigs and serve.



Ceylon Tea & Berry Fizz

- 15 ml MONIN Ceylon Tea concentrate
- 15 ml MONIN Blackberry syrup
- 45 ml gin
- 20 ml lemon juice
- soda water

Pour all ingredients except soda water, into a shaker filled with ice. Shake well and strain into a glass. Top up with soda water. Stir and serve. Garnish with blackberry and lemon slices.



Passion Fruit Iced Tea

- 20 ml MONIN Ceylon Tea concentrate
- 15 ml MONIN Passion Fruit syrup
- 200 ml water

Combine all ingredients in a glass filled with ice cubes and stir. Garnish with passion fruit and serve.



Ceylon Tea Honey Sour

- 20 ml MONIN Ceylon Tea concentrate
- 45 ml whisky
- 20 ml lime juice
- 10 ml egg white
- 1 teaspoon honey

Pour all ingredients with ice into a shaker. Shake well and serve in a rock glass.



Mango Iced Tea

- 60 ml MONIN Ceylon Tea concentrate
- 45 ml Le Fruit de MONIN Mango
- 600 ml water

Combine all ingredients in a glass filled with ice cubes and stir. Garnish with mango slices.



Ceylon Tiki

- 20 ml MONIN Ceylon Tea concentrate
- 20 ml Le Fruit de MONIN Passion Fruit
- 60 ml spiced dark rum
- 60 ml mango juice
- 20 ml lime juice

Pour all ingredients and ice into a shaker. Shake well and strain into a glass. Serve in a tiki glass.



Ceylon Tea Caramel Latte

- 20 ml MONIN Ceylon Tea concentrate
- 15 ml MONIN Caramel sauce
- 180 ml milk
- 1 espresso shot

Pour MONIN flavourings into a latte glass and reserve. Steam milk until frothy and pour into the glass. Pour the espresso over. Garnish with caramel topping.



Ceylon Tea Mule

- 20 ml MONIN Ceylon Tea concentrate
- 20 ml MONIN Apricot liqueur
- 40 ml bourbon whiskey
- 10 ml lime juice
- 1 tablespoon of rhubarb jam
- ginger beer

Pour all ingredients, except soda water, into a shaker filled with ice. Shake well and strain into a glass. Top with soda water. Stir and serve.



Ceylon Tea & Red Fruits Frappé

- 20 ml MONIN Ceylon Tea concentrate
- 15 ml Le Fruit de MONIN Red Berries
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice until smooth. Pour into a smoothie glass and serve with a straw. Garnish with red berries.



Tasting Notes



COLOUR

Dark brown infused tea colour

NOSE

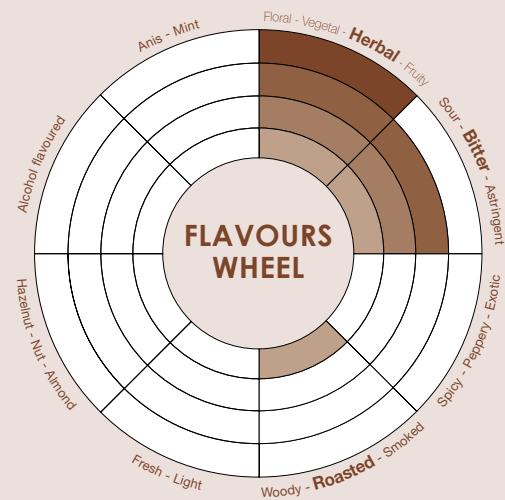
Fragrant tea leaf aroma

ATTACK

Freshly infused Ceylon tea

LENGTH IN MOUTH

Bitter tannin after taste



FLAVOURS ASSOCIATIONS

Fruits, nuts, mint, caramel

APPLICATIONS

Flavoured iced teas, milk teas, cocktails, mocktails

FORMAT

70 cl

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



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.