

CHERRY



Since ancient times cherries have been a real crowd-pleaser and enjoyed a special place on tables worldwide. When it comes to drinks, there are very few options for recreating a deep summer cherry flavour with the perfect juicy, sweet balance year-round.

Le Fruit de MONIN Cherry brings you the just-picked flavour of ripe, succulent summer cherries. With its abundance of taste and colour, in a lemonade, a hot chocolate or a cocktail, it will take you back to the sunny days of childhood.


MONIN[®]



Alexandre Lapiere
MONIN Beverage Innovation Director

“Using Le Fruit de MONIN Cherry enables us to play on the colours and the texture of drinks: a beautiful mix of rich purple and red. Try combining this flavour with herbs, such as rosemary or tarragon to create unique and tasty cocktails. You can also find much inspiration from your childhood favourites such as granny's homemade cherry pie, or black forest birthday cake.”

Cherry and Ginger Lemonade



- 30 ml Le Fruit de MONIN Cherry
- 10 ml MONIN Ginger syrup
- 100 ml soda water
- 20 ml lemon juice

Combine ingredients in a glass filled with ice cubes. Stir. Serve. For more convenience you can replace lemon juice with 50 ml MONIN Lemonade Mix.

Cherry Caipirinha



- 30 ml Le Fruit de MONIN Cherry
- 50 ml cachaça
- 1/2 lime

Muddle lime and MONIN flavouring in a glass. Fill glass with crushed ice. Add remaining ingredients. Stir and serve with a straw.

Cherry Iced Chocolate



- 30 ml Le Fruit de MONIN Cherry
- 30 ml dark chocolate sauce
- 150 ml milk

Pour all ingredients into a blender bowl without ice. Mix for 5 seconds. Pour into a glass filled with ice cubes. You can garnish with whipped cream, dark chocolate sauce and a cherry.

Cherry Shandy



- 30 ml Le Fruit de MONIN Cherry
- 40 ml cranberry juice
- 30 ml lemon and lime soda
- Lager beer

Pour MONIN flavouring, the juice and soda into a glass and stir. Top with the beer. Serve.

Cherry Cake Milkshake



- 45 ml Le Fruit de MONIN Cherry
- 150 ml milk
- 2 scoops vanilla ice cream
- 1 madeleine or cupcake

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve.

Cherry Spritz



- 20 ml Le Fruit de MONIN Cherry
- 20 ml MONIN Bitter
- 60 ml sparkling wine
- 30 ml soda water

Combine ingredients in a glass filled with ice cubes. Stir and serve.

Cherry Peach Iced Tea



- 15 ml Le Fruit de MONIN Cherry
- 20 ml MONIN Peach Tea syrup
- 180 water

Combine ingredients in a glass filled with ice cubes. Stir and serve.

Cherry Alexander



- 15 ml Le Fruit de MONIN Cherry
- 20 ml MONIN White Cocoa liqueur
- 40 ml cognac
- 20 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a glass filled with ice cubes. Serve.

Cherry Smoothie



- 45 ml Le Fruit de MONIN Cherry
- 1 scoop Le Frappé de MONIN Non Dairy
- 90 ml cranberry juice

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve.

Cherry Sling



- 30 ml Le Fruit de MONIN Cherry
- 40 ml gin
- 15 ml triple sec curaçao liqueur
- 20 ml pineapple juice
- 10 ml lime juice
- Soda water

Combine ingredients except soda water in a shaker filled with ice cubes. Shake vigorously. Pour into a glass. Top with soda water. Serve.

Tasting Notes



COLOUR

Deep purple with pink glints

NOSE

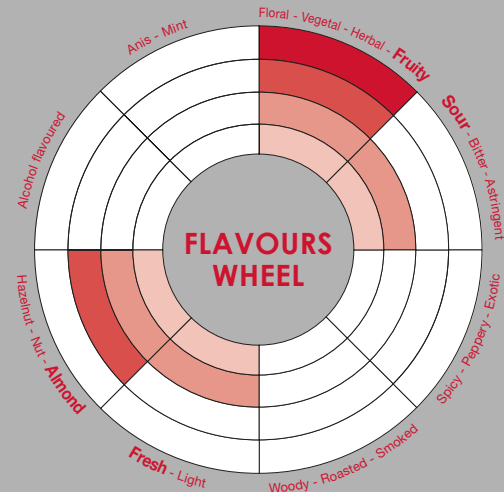
Core, almond

ATTACK

Fresh and juicy cherry

LENGTH IN MOUTH

Acidulous cherry



FLAVOURS ASSOCIATIONS

Fresh fruits, ginger, lemon, flowers, dairy

APPLICATIONS

Lemonades, iced teas, chocolates, smoothies, milks, cocktails

FORMAT

1L

www.monin.com

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.

