

# Green Mint liqueur

According to Greek mythology, "Menthe" was a water nymph who fell in love with Hades, Persephone's husband. The jealous goddess turned the nymph into a green plant, today famous for its delicious, fresh sweet aroma. Mint is aromatic and pleasant. Its refreshing and cooling properties make Green Mint one of the most appreciated and used herbs in worldwide salty cuisine as well as confections. Green Mint is traditionally used in France to flavour water and in Italy to accent cold milk. MONIN Green Mint liqueur is ideal to give a cool peppermint taste and green colour to smooth and chilled beverages.



**COLOUR :** Clear, transparent, deep emerald green.

**TASTING NOTES :** Fresh peppermint smell. Sweet and fresh mint taste with black pepper and mountain pine notes. Refreshing mouth feeling, very long aftertaste.

**APPLICATIONS :** Cocktails.

**AVAILABLE FORMAT :** 70 cl.

With 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.

**MONIN**<sup>®</sup>  
— ULTIMATE TASTE —  
ULTIMATE CREATIVITY



## Alexandre LAPIERRE

MONIN

Beverage Innovation Director

"A unique taste especially appreciated on the rocks or with a dash of soda water."



# MONIN recipe suggestions

## Green Mint Cooler

- 20 ml MONIN Green Mint liqueur
- 30 ml vodka
- 150 ml cristal cranberry juice
- Soda water

Combine all ingredients except soda water in a tumbler filled with ice cubes. Top with soda water and garnish with fresh mint.

## Green Mint Ginger Cooler

- 20 ml MONIN Green Mint liqueur
- 10 ml MONIN Ginger syrup
- 30 ml cachaça
- 70 ml pineapple juice
- Ginger ale

Combine all ingredients except ginger ale in a tumbler full of ice cubes. Stir and top with ginger ale.

## Green Mint White Cocoa After Dinner

- 10 ml MONIN Green Mint liqueur
- 20 ml MONIN White Cocoa liqueur
- 40 ml vodka
- 10 ml fresh cream

Shake all ingredients with ice cubes and pour into a rock glass full of crushed ice.

## Shamrock

- 10 ml MONIN Green Mint liqueur
- 40 ml Irish cream
- 30 ml Irish whiskey
- 20 ml fresh cream

Combine all ingredients in a shaker filled with ice cubes. Shake and strain into a cocktail glass. Garnish with white chocolate chips.

## Green Mint Collins

- 20 ml MONIN Green Mint liqueur
- 30 ml gin
- 10 ml freshly squeezed lime juice
- Soda water

Combine ingredients except soda water in a tumbler glass filled with crushed ice and mint leaves. Top with soda water, stir and serve.

## Green Mint Martini

- 15 ml MONIN Green Mint liqueur
- 40 ml lemon flavoured vodka
- 10 ml dry vermouth

Combine ingredients in a shaker filled with ice cubes. Shake and fine strain into a chilled martini glass.

## Green Mint Honey Tea

- 15 ml MONIN Green Mint liqueur
- 10 ml MONIN Honey syrup
- 120 ml green tea

Heat MONIN flavourings in a toddy glass and top with green tea.

## Green Mint Hot Shooter

- 20 ml MONIN Green Mint liqueur
- 20 ml vodka
- 2 drops Tabasco

Combine all ingredients into a shooter glass to create layers. Serve.

## Green Mint Mojito

- 30 ml MONIN Green Mint liqueur
- 20 ml MONIN Mojito Mint syrup
- 35 ml rum
- 10 mint leaves
- ½ lime
- Soda water

Pour mint leaves and lime into a tumbler glass and muddle with MONIN flavourings. Add ice cubes and the remaining ingredients. Stir and serve. Garnish with mint leaves.

## Green Mint Dessert Drink

- 20 ml MONIN Green Mint liqueur
- 30 ml Irish cream
- 30 ml milk
- 2 cookies
- 1 scoop vanilla ice cream

Combine ingredients into a blender cup. Cover with ice cubes and blend until smooth. Garnish with whipped cream and cookies.



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