

HONEY

Created from the nectar of flowers foraged by bees, honey has a distinctive, naturally floral taste which leads some people to prefer it over sugar and other sweeteners.

MONIN Honey syrup harnesses the sweet, floral flavours of nature. Yet unlike regular honey, it's specially formulated to dissolve instantly, adding warmth and depth to both hot and chilled beverages. The rich, meltingly smooth floral notes of MONIN Honey syrup will make for mouth-watering teas, lemonades, cocktails and coffee drinks.




MONIN[®]



Raphaël Duron
MONIN Beverage Innovation Manager

“I like to twist my classic cocktails with MONIN Honey syrup; it gives them warmth and sophistication on top of the floral note. Try it in a daiquiri with spiced rum or in a frozen Honey Mango margarita ! It is also a wonderful and comforting treat for your winter drinks, hot cocoas or afternoon teas.”



Honey Grog

- 20 ml MONIN Honey syrup
- 50 ml light rum
- 150 ml hot water
- 15 ml lime juice

Combine all ingredients in a mug. Stir and serve hot. You can garnish with a lemon wheel and a cinamon stick.



Honey Hot Tea

- 20 ml MONIN Honey syrup
- 200 ml black tea

Pour MONIN flavouring into a mug and add hot black tea. Stir and serve.



Honey Latte

- 20 ml MONIN Honey syrup
- 150 ml milk
- 1 espresso

Pour MONIN flavouring into a latte glass. Steam milk until frothy. Pour coffee over gently. Serve.



Penicillin

- 15 ml MONIN Honey syrup
- 10 ml MONIN Ginger syrup
- 35 ml Islay whisky
- 20 ml Scotch whisky
- 20 ml lemon juice

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



Honey Lemonade

- 20 ml MONIN Honey syrup
- 50 ml MONIN Lemonade Mix
- 100 ml soda water

Combine all ingredients in a lemonade glass or jar. Stir and serve.



Bee's Knees

- 15 ml MONIN Honey syrup
- 60 ml gin
- 20 ml lemon juice

Shake ingredients with ice and strain into a martini glass.



Honey Vodka Fizz

- 20 ml MONIN Honey syrup
- 40 ml vodka
- 20 ml lemon juice
- Soda water

Combine MONIN Honey syrup and vodka in a shaker filled with ice. Shake vigorously. Strain into a glass filled with ice. Top with soda water and serve.



Honey & Ginger Tonic

- 20 ml MONIN Honey syrup
- 5 ml MONIN Ginger syrup
- Tonic water

Combine MONIN flavourings in a glass filled with ice cubes. Top with tonic water. Stir gently and serve.



Honey Moon Martini

- 15 ml MONIN Honey syrup
- 15 ml MONIN Jasmine syrup
- 30 ml light rum
- 50 ml cranberry juice

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously. Strain into a cocktail glass and serve.



Honey Caramel Frappé

- 20 ml MONIN Honey syrup
- 15 ml MONIN Caramel sauce
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

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

Tasting Notes



COLOUR

Golden yellow

NOSE

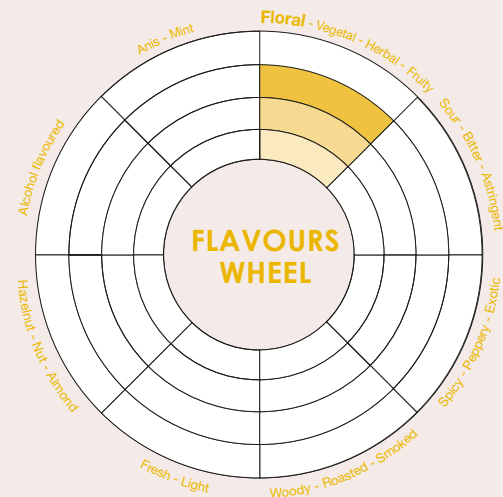
Floral honey

ATTACK

Sweet honey

LENGTH IN MOUTH

Long lasting honey candy



FLAVOURS ASSOCIATIONS

Citrus, dairy products, whisky, stone fruits

APPLICATIONS

Cocktails, coffees, teas, milks

FORMAT

70 cl

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.