

PANDAN



Pandan is a rare green tropical plant grown in the wild but widely cultivated as it is commonly used in Southeast Asian cooking as flavouring. Its nutty, botanical fragrance with deep green colour is used as a flavour enhancer in many sweet and savoury dishes.

MONIN Pandan syrup has a light and refreshing aroma with hints of sweet floral notes. It is perfect for creating milk tea beverages, or simple iced teas with a well-balanced bittersweet flavour. Ride on the Southeast Asian tea trend today and create unique recipes with this amazing flavour!


MONIN[®]
NATURALLY INSPIRING



Jason SOON - MONIN
Beverage Innovation Director

“Pandan is a popular flavour in Southeast Asian countries and is widely used in dessert and rice dishes. MONIN Pandan syrup is best served in milk tea beverages mixed with coconut milk. You can try using earl grey tea for a modern twist! This is also an inspiring flavour that allowed me to create my new favourite drink, a Pandan Yogurt Frappé!”

Pandan Coconut Julep

- 15 ml MONIN Pandan syrup
- 15 ml Le Fruit de MONIN Coconut
- 45 ml bourbon whiskey
- 5 mint leaves
- 4 lime wedges
- top with soda water

Muddle mint, lime and MONIN flavours in a glass. Combine the rest of the ingredients and add crushed ice. Stir well and top up with soda.



Pandan Milk Tea

- 30 ml MONIN Pandan syrup
- 100 ml milk
- 100 ml brewed tea
- 1 scoop of aloe vera cubes

Pour MONIN Pandan syrup in a glass. Add ice, milk and top up with brewed tea.

Pandan Coffee Martini

- 20 ml MONIN Pandan syrup
- 45 ml white rum
- 30 ml espresso
- 20 ml full cream

Combine all ingredients in a shaker filled with ice. Shake well and double strain in a martini glass.



Pandan Coconut Shake

- 20 ml MONIN Pandan syrup
- 20 ml Le Fruit de MONIN Coconut
- 150 ml milk

Combine all ingredients in a blender filled with ice and blend until smooth. Top with whipped cream.

Spicy Pandan Gin Tonic

- 15 ml MONIN Pandan syrup
- 10 ml MONIN Asian Lemongrass syrup
- 10 ml MONIN Rantcho Lemon concentrate
- 45 ml gin
- top with tonic water

Mix all ingredients in a tall glass filled with ice. Top up with tonic water.



Ice Pandan Matcha

- 20 ml MONIN Pandan syrup
- 1 scoop Le Frappé de MONIN Matcha Green Tea
- 150 ml cold milk
- 50 ml hot water
- 2 scoops red beans

Combine hot water and Le Frappé de MONIN Matcha Green Tea in a glass stir until dissolve. Add MONIN Pandan syrup and fill up with ice. Add cold milk and top with red beans.

Pandan Mojito

- 30 ml MONIN Pandan syrup
- 40 ml light rum
- 10 mint leaves
- 4 lime wedges
- top with coconut water
- 1 teaspoon coconut shreds (optional)

Muddle the lime wedges. Slap and add mint leaves. Fill the glass with crushed ice and add all remaining ingredients. Stir well.



Pandan Tea Lemonade

- 20 ml MONIN Pandan syrup
- 20 ml MONIN Lime Juice cordial
- 60 ml iced green tea
- 30 ml soda water

Mix all ingredients in a highball glass and stir well with ice cubes. Garnish with a lemon slice.

Pandan Flavoured Beer

- 30 ml MONIN Pandan syrup
- 150 ml beer

Mix all ingredients in a pilsner glass and stir well with ice cubes. Garnish with a lemon slice.



Pandan Banana Smoothie

- 30 ml MONIN Pandan syrup
- 30 ml Le Fruit de MONIN Banana
- 100 ml milk

Mix all ingredients in a blender and blend with ice cubes until smooth. Pour in a glass and garnish with fresh green apple slices.

Tasting Notes



COLOUR

Deep grass green

NOSE

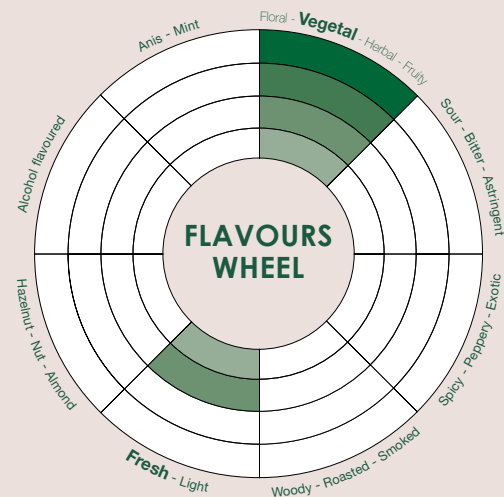
Rich vegetal nose

ATTACK

Sweet green cooked pandan

LENGTH IN MOUTH

Hints of coconut



FLAVOURS ASSOCIATIONS

Coconut, tea, banana

APPLICATIONS

Tea, cocktail, mocktail, latte

FORMAT

70cl & 1L PET

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.