

Vanilla liqueur

To create the finest vanilla liqueur in the world, you must first start with the finest vanilla extract in the world.

For more than 90 years, MONIN has been using premium vanilla extract from Madagascar. This pure extract is what gives MONIN Vanilla liqueur the superior taste that makes the difference in your recipes. Discover how MONIN Vanilla liqueur can enhance any beverage!



COLOUR : Light amber with golden glint.

TASTING NOTES : Nose of vanilla pod. Sweet round taste of vanilla beans. Full body with a creamy natural finish.

APPLICATIONS : Cocktails, dessert drinks, coffees.

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[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE
MONIN

Beverage Innovation Director

"Fly to the exotic islands with MONIN Vanilla liqueur, thanks to a perfect blend of spices and vanilla. MONIN Vanilla liqueur will offer roundness to your drink, bounding it with all the other ingredients. I often prefer to replace sugar by MONIN Vanilla liqueur for a better gourmet round mouth feeling. Due to its aromatic structure it will upscale any basic rum. My favourite use of MONIN Vanilla liqueur is combining it with MONIN Spicy syrup to enhance the spices and keep a smooth sensation with the vanilla fragrance; balance it with lime juice and add bourbon or vodka to respect the rules of the 3 "S": Sweet, Sour, Strong."



MONIN recipe suggestions

Vanilla Passion Fruit Martini

- 20 ml MONIN Vanilla liqueur
- 10 ml MONIN Passion Fruit syrup
- 40 ml vodka
- 40 ml cranberry juice

Shake all ingredients with ice cubes and strain into a chilled martini glass.

Vanilla Chocolate After Dinner

- 25 ml MONIN Vanilla liqueur
- 15 ml MONIN Dark Chocolate sauce
- 40 ml vodka
- 80 ml fresh cream

Shake vigorously all ingredients with ice cubes. Fine strain into a cocktail glass.

Vanilla Caramel After Dinner

- 20 ml MONIN Vanilla liqueur
- 10 ml MONIN Caramel sauce
- 30 ml vodka
- 1 egg yolk
- 1 tablespoon mascarpone

Shake vigorously all ingredients with ice cubes. Strain into a chilled martini glass.

Vanilla Red berries cocktail

- 25 ml MONIN Vanilla liqueur
- 15 ml Le Fruit de MONIN Red berries
- 30 ml bourbon
- 30 ml pomegranate juice
- 20 ml lime juice

Combine all ingredients in a shaker filled with ice cubes. Shake and strain into a rock glass full of crushed ice. Garnish with a vanilla stick.

Vanilla Anise Martini

- 25 ml MONIN Vanilla liqueur
- 20 ml MONIN Anise syrup
- 15 ml MONIN White Cocoa liqueur
- 60 ml vodka

Mix all ingredients in a mixing glass full of ice cubes and strain into a chilled cocktail glass.

Vanilla Gingerbread Martini

- 20 ml MONIN Vanilla liqueur
- 5 ml MONIN Gingerbread syrup
- 30 ml vodka
- 50 ml pear juice

Combine all ingredients in a shaker filled with ice cubes. Shake vigorously and double strain into a cocktail glass. Garnish with a pear fan.

Vanilla Pomegranate Martini

- 15 ml MONIN Vanilla liqueur
- 5 ml MONIN Pomegranate syrup
- 35 ml vanilla vodka
- 60 ml cranberry juice

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

Vanilla Punch

- 15 ml MONIN Vanilla liqueur
- 40 ml dark rum
- 2 lime wedges

Combine MONIN Vanilla liqueur and rum in a rock glass filled with ice cubes. Squeeze and drop the lime wedges.

Vanilla Sour American Way

- 20 ml MONIN Vanilla liqueur
- 40 ml bourbon
- 15 ml lemon juice
- 1 egg white

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and strain into a rock glass filled with ice cubes.

Vanilla White Chocolate Martini

- 30 ml MONIN Vanilla liqueur
- 15 ml MONIN White Chocolate sauce
- 20 ml vodka
- 15 ml maracuja juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a martini glass.



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