

Yellow Banana liqueur

The banana is the most well-known and popular tropical fruit. Its white, aromatic pulp is enjoyed all around the world. Many of us enjoy bananas as a snack throughout the day. For unmatched versatility, MONIN Yellow Banana liqueur is a delicious option to put a little touch of banana taste in countless beverages.

PRODUIT DE FRANCE

COLOUR : Clear bright yellow gold.

TASTING NOTES: Candy banana nose. Ripe banana taste almost cooked with caramelised notes. Very long lasting taste.

APPLICATIONS: Cocktails and 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.





Alexandre LAPIERRE

Beverage Innovation Director

"With its velvety taste
MONIN Banana liqueur will
give roundness to any of your
favourite preparations. Any spirit
will fit it, but I truly love it with dark
spirits. MONIN Banana liqueur has
many uses, from classic Banana
Bliss with dark rum to a creamy
latte. Let's play around."



MONIN recipe suggestions

Banana Bliss

- 40 ml MONIN Yellow Banana liqueur
- 40 ml Cognac

Pour ingredients in a mixing glass full of ice cubes. Stir and strain into a chilled martini glass.

Banana Caramel Latte

- 20 ml MONIN Yellow Banana liqueur
- 15 ml MONIN Caramel sauce
- 180 ml milk
- 1 espresso

Combine MONIN flavourings into a latte glass. Steam milk until frothy. Pour milk over MONIN flavourings and top with espresso.

Banana Tiki

- 30 ml MONIN Yellow Banana liqueur
- 45 ml spiced rum
- 40 ml pineapple juice
- 1 slice ginger

In a tiki glass, muddle ginger, rum and MONIN Yellow Banana liqueur. Add crushed ice and top with pineapple juice.

Banana Cinnamon Colada

- 20 ml MONIN Yellow Banana liqueur
- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 100 ml pineapple juice
- 10 ml lime juice

Blend all ingredients with ice cubes until smooth. Serve into a hurricane glass.

Banana Strawberry Fancy Drink

- 10 ml MONIN Yellow Banana liqueur
- 5 ml MONIN Strawberry syrup
- 40 ml tequila blanca
- 120 ml pineapple juice

Mix all ingredients in a shaker filled with ice cubes. Shake and strain into a tumbler filled with ice cubes. Garnish with a strawberry and a pineapple fan.

Banana Dark Chocolate Iced Coffee

- 20 ml MONIN Yellow Banana liqueur
- 15 ml MONIN Dark Chocolate sauce
- 180 ml milk
- 1 cold espresso

Mix all the ingredients except MONIN Dark Chocolate sauce into a spindle mixer. Serve in a glass drizzled with MONIN Dark Chocolate sauce.

Banana Chocolate Martini

- 30 ml MONIN Yellow Banana liqueur
- 20 ml MONIN Chocolate syrup
- 40 ml rum

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

Banana Watermelon Shooter

- 15 ml MONIN Yellow Banana liqueur
- 15 ml MONIN Watermelon liqueur
- 50 ml vodka

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

Banana Lime Fancy Drink

- 30 ml MONIN Yellow Banana liqueur
- 5 ml MONIN Lime syrup
- 30 ml rum
- 60 ml orange juice
- 40 ml pineapple juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass and garnish with a pineapple wedge.

Rum Runners

- 10 ml MONIN Yellow Banana liqueur
- 10 ml MONIN Blackberry liqueur
- 5 ml MONIN Grenadine syrup
- 30 ml rum
- 40 ml orange juice
- 40 ml pineapple juice

Shake all ingredients with ice cubes and strain into a tumbler full of ice cubes.



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