

# SUMMER 2017!

As summer starts to sizzle, we swap heart-warming hot drinks for **refreshing** ice-cold beverages. This year we're offering a very special selection of the coolest summer drinks concepts celebrating the freshest flavours of the season: handcrafted lemonades, refreshing smoothies,

creamy frappes and more - something for everybody. So it's definitely time to innovate your summer drinks menu with these recipe inspirations MONIN has created for you.

#### WHAT'S NEW? 2017 INNOVATION!

At MONIN we are really proud to bring innovative new products in line with the latest flavour and application trends to our customers. Here are our new Summer 2017 additions to help your creative juices flow - pun intended.





Nothing shouts Summer more than an iced blended beverage - whether it's a coffee based one, a creamy & indulgent frappe or a fruity smoothie, customers have truly fallen in love with this cold beverage category and now expect to find it on menus across coffee shops and restaurants.

### MONIN FRAPPE POWDERS

MONIN

 available in Chocolate, Coffee, Non Dairy, Vanilla and Yogurt - come in convenient tin or bag format with a measuring scoop.
 Couldn't be easier to create great tasting frappes!





### THE MONIN SMOOTHIE RANGE

is fantastically rich in fruit,
is free from artificial
colours or flavours and free
from preservatives.
It's simple to make on demand just add ice and blend.



## COFFEE FRANCES







#### BROWNIE ESPRESSO FRAPPE

- 30 ml MONIN Brownie syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 1 espresso shot
- 100 ml milk
- 1 cup of ice

Add all ingredients to a blender jug and blend for 25 seconds. Pour into the glass and garnish. Serve.

You can garnish with whipped cream, brownie pieces and caramet sauce.



You can garnish

with whipped

cream.

popcorn and

caramel sauce.

#### POPCORN ESPRESSO FRAPPE

- 30 ml MONIN Popcorn syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 1 espresso shot
- 100 ml milk
- 1 cup of ice

Add all ingredients to a blender jug and blend for 25 seconds. Pour into the glass and garnish. Serve.



#### MOCHA FRAPPE

- 1 scoop Le Frappé de MONIN Chocolate
- 2 espresso shots
- 100 ml milk
- 1 cup of ice

Add all ingredients to a blender jug and blend for 25 seconds. Pour into the glass and garnish. Serve.

You can garnish with whipped cream and chocolate dusting.









#### RHUBARB & CUSTARD FRAPPE

- 30 ml Le Fruit de MONIN Rhubarb
- 1 scoop Le Frappé de MONIN Vanilla
- 100 ml milk
- 10 ml custard
- 1 cup of ice

Add all ingredients to a blender jug and blend for 25 seconds. Pour into the glass and garnish. Serve. You can garnish with whipped cream, a drizzle of le Fruit de MONIN Rhubarb and digestive

biscuit crumb.



#### CHOCOLATE & COCONUT FRAPPE

- 30 ml Le Fruit de MONIN Coconut
- 1 scoop Le Frappé de MONIN Chocolate
- 120 ml milk
- 1 cup of ice

Add all ingredients to a blender jug and blend for 25 seconds. Pour into the glass and garnish. Serve.

You can garnish with whipped cream and chocolate dusting.



#### RASPBERRY JAM DONUT FRAPPE

- 20 ml MONIN Donut syrup
- 15 ml Le Fruit de MONIN Raspberry
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk
- 1 cup of ice

Add all ingredients to a blender jug and blend for 25 seconds. Pour into the glass and garnish. Serve.

You can garnish with whipped cream and fresh raspberries.



NEW







#### TROPICAL MANGO SMOOTHIE

- 150 ml MONIN Mango smoothie
- 30 ml Le Fruit de MONIN Passion Fruit
- 1 cup of ice

Fill 1 cup with ice and add in the 2 pumps of Le Fruit de MONIN. Fill to the top with MONIN smoothie and add all contents to a blender jug. Blend for 25 seconds and pour into the cup. Serve with a straw.



#### STRAWBERRY & BANANA SMOOTHIE

- 150 ml MONIN Strawberry smoothie
- 30 ml Le Fruit de MONIN Banana
- 1 cup of ice

Fill 1 cup with ice and add in the 2 pumps of Le Fruit. Fill to the top with smoothie and add all contents to a blender jug. Blend for 25 seconds and pour into the cup. Serve.

You can garnish with banana slices or strawberries.





#### RED BERRY SMOOTHIE

- 180 ml MONIN Red Fruits smoothie
- 1 cup of ice

Fill 1 cup with ice and fill to the top with smoothie. Add all contents to a blender jug and blend for 25 seconds. Pour into the cup and serve with a straw.





Lemonades, iced teas and iced coffees have also been steadily growing in popularity amongst consumers as they offer a lighter and more refreshing alternative during warmer months.



CHECK OUT OUR NEW REDUCED SUGAR

**CLOUDY LEMONADE** 

ONLY 67 CALORIES IN A 12 OZ DRINK!



They are a great and cooling alternative to customers' usual morning coffee on a warm summer day while very simple to make.

Not to mention the healthy profit margin for you!



## 







SAAMWWW.

#### YUZU LEMONADE

- 30 ml MONIN Cloudy Lemonade
- 15 ml Le Fruit de MONIN Yuzu
- 150 ml still water

Add cloudy lemonade and Le Fruit de MONIN to the glass. Add in the water and stir. Top up with ice, garnish and serve.

You can garnish with lime slice and mint sprig.





You can garnish with pink grapefruit wedges.



- 30 ml MONIN Cloudy Lemonade
- 10 ml MONIN Pink Grapefruit syrup
- 150 ml still water

Add cloudy lemonade and syrup to the glass. Add in the water and stir. Top up with ice, garnish and serve.





#### RHUBARB LEMONADE

- 20 ml MONIN Cloudy Lemonade
- 30 ml Le Fruit de MONIN Rhubarb
- 150 ml still water

Add Cloudy Lemonade and Le Fruit de MONIN Rhubarb to the glass. Add in the water and stir. Top up with ice, garnish and serve.

You can garnish with a rhubarb stick.







#### LEMON & MINT ICED TEA

- 30 ml MONIN Lemon Tea syrup
- 10 ml MONIN Mojito Mint syrup
- 150 ml water

Add MONIN syrups to the glass. Add water and stir. Top up with ice, garnish and serve.

You can garnish with Lemon slices and a mint sprig.



#### PEACH & APRICOT ICED TEA

- 30 ml MONIN Peach Tea syrup
- 10 ml MONIN Apricot syrup
- 150 ml water

Add MONIN syrups to the glass. Add water and stir. Top up with ice, garnish and serve.

You can garnish with peach slices.







#### RASPBERRY ICED TEA

- 30 ml MONIN Raspberry Tea syrup
- 150 ml water

Add MONIN syrup to the glass. Add water and stir. Top up with ice, garnish and serve.

You can garnish with fresh raspberries.







## ICED COFFEE



#### VANILLA ICED LATTE

- 20 ml MONIN Vanilla syrup
- 2 espresso shots
- 100 ml milk
- 1 cup of ice

Fill the glass with ice and add in the milk and syrup. Pour the espresso over the top and serve.



#### CHOCOLATE COOKIE ICED COFFEE

- 20 ml MONIN Chocolate Cookie syrup
- 2 espresso shots
- 100 ml milk
- 1 cup of ice

Fill the glass with ice and add milk and syrup.

Pour the espresso over the top, garnish and serve.

You can garnish with whipped cream and chocolate sauce.





#### CHERRY LAVENDER COLD BREW

- 10 ml MONIN Lavender syrup
- 10 ml MONIN Morello Cherry syrup
- 170 ml cold brew coffee
- 1 cup of ice

Fill glass with ice and add in the two syrups. Fill with cold brew coffee and stir thoroughly. Garnish and serve. You can garnish with whipped cream and a cherry.







In 2016 drink sales have outperformed food sales in the eating out market, highlighting the importance for restaurant owners to innovate their drinks menus - both alcoholic and non-alcoholic. Check out our refreshing and easy to create summer cocktail and mocktail recipes.

PREMIUMISATION IS
THE KEYWORD - DRINKS
IN RESTAURANTS
ARE DECREASING
IN VOLUME BUT
INCREASING IN VALUE.





OCCASIONS ARE MERGING -UP TO 75% OF CONSUMERS NOW GO OUT FOR COMBINED FOOD AND DRINK OCCASIONS.

**FOOD & DRINK LED** 

Source: CGA Strategies, Feb 2017









#### **ORANGE SUMMER SPRITZ**

- 30 ml MONIN Orange Spritz syrup
- 75 ml soda water
- 75 ml prosecco

Fill glass with ice and add in the syrup. Top with soda and prosecco. Stir gently and serve.

You can garnish with orange slices.





#### PASSION FRUIT BELLINI

- 15 ml Le Fruit de MONIN Passion Fruit
- 120 ml prosecco

Pour Le Fruit de MONIN Passion into the glass and top with prosecco. Stir gently and serve.



- 20 ml MONIN Cucumber syrup
- 40 ml gin
- 150 ml tonic water

Fill the glass with ice and add in the gin and syrup. Top with tonic water and stir thoroughly. Garnish and serve.

You can garnish with cucumber slices.





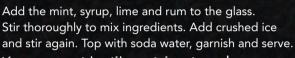






#### WATERMELON MOJITO

- 25 ml MONIN Watermelon syrup
- 25 ml MONIN Lime Rantcho
- 50 ml white rum
- Soda water
- 8-12 mint leaves



You can garnish with a mint sprig and a watermelon slice.



- 20 ml MONIN Lime Rantcho
- 15 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Rose syrup
- 50 ml citrus vodka
- 50 ml cranberry juice

Add all ingredients to a cocktail shaker with ice and shake thoroughly. Strain into a chilled cocktail glass, garnish and serve.

You can garnish with a fresh raspberry.





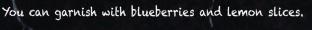


- 30 ml Le Fruit de MONIN Blueberry
- 25 ml lemon juice
- 50 ml gin
- Soda water

Add Le Fruit de MONIN Blueberry, lemon juice and gin to a cocktail shaker with ice and shake thoroughly. Strain into a highball glass filled with ice and top up with soda water. Garnish and serve.







## MOCKTAILS



#### RHUBARB JAM JAR

- 30 ml Le Fruit de MONIN Rhubarb
- 20 ml MONIN Cloudy Lemonade
- 50 ml cranberry juice
- Soda water

Add all ingredients to a glass filled with ice and stir thoroughly. Garnish and serve.

You can garnish with a rhubarb stick

and lemon slices.





#### VIRGIN ORANGE SPRITZ

- 30 ml MONIN Orange Spritz syrup
- 150 ml soda water

Fill a glass with ice and add in the orange spritz syrup. Top with soda water and stir. Garnish and serve.

You can garnish with orange slices.





#### APPLE & ELDER FLOWER FIZZ

- 20 ml MONIN Elder Flower syrup
- 15 ml Le Fruit de MONIN Granny Smith Apple
- 150 ml soda water

Fill a glass with ice and add in the MONIN Elder Flower syrup and Le Fruit de MONIN Granny Smith Apple.
Top with soda water and stir. Garnish and serve.

You can garnish with apple and lemon slices.

#### MONIN PRODUCT LIST



#### SYRUPS

Agave
Almond
Amaretto
Anise
Apple
Apple Pie
Apricot
Basil
Black Forest
Blackberry
Blackcurrant
Blood Orange
Brownie

Brownie
Blue Curaçao
Blueberry
Bubble Gum
Butterscotch
Cotton Candy
Candy Strawberry
Caramel
Caribbean

Cherry Chestnut Chocolate Chocolate Cookie Chocolate Mint Cinnamon Coconut Coffee Cranberry Crème Brûlée Cucumber Donut Elder Flower Falernum French Vanilla Frosted Mint Gin Flavour Ginger Gingerbread

Green Apple Green Banana Green Mint Grenadine Guava Gum Hazelnut Hibiscus Honey Irish lasmine Kiwi Lavender Lemon Pie Lime Lemongrass Lychee Macadamia Macaroon Mango Maple Spice

Melon Moiito Mint Morello Cherry Orange Orange Spritz Passion Fruit Peach Pear Piña-Colada Pineapple Pink Grapefruit Pistachio Pomegranate Popcorn Praline Pumpkin Spice Pure Cane Sugar Raspberry Roasted Hazelnut Rose Rosemary

Sangria Salted Caramel Speculoos Spicy Spicy Mango Strawberry **Tangerine** Tarragon Tiramisu Toffee Nut Tonka Bean Triple Sec Curação Vanilla Violet Watermelon White Chocolate White Peach Wild Strawberry Yellow Banana



#### **CONCENTRATES**

Bitter Lemon Rantcho Lime Juice Cordial Lime Rantcho New Sweet & Sour



#### SUGAR FREE

Caramel Sugar Free Hazelnut Sugar Free Vanilla Sugar Free



#### LEMONADES & TEAS

Chaï Tea Cloudy Lemonade N Lemonade Mix Lemon Tea Matcha Green Tea Peach Tea Rasoberry Tea



Glasco Lemon

Grapefruit

#### FRUIT MIXES

Banana Blueberry Cherry Coconut Granny Smith Apple Kiwi Lychee Mango



#### LIQUEURS

MONIN Original
25° Triple Sec Curaçao
38° Triple Sec Curaçao
Apricot Brandy
Banana
Blackberry
Blue Curaçao
Cassis de Dijon
Cherry Brandy
Cocoa
Coconut
Coffee

Green Melon

Passion Fruit
Peach
Pineapple New
Raspberry
Red berries
Rhubarb New
Strawberry
Yuzu



Manzana Verde
Peach
Orange Curaçao
Raspberry
Strawberry
Vanilla
Violet
Watermelon

White Cocoa

White Mint



#### GOURMET FLAVOURED SAUCES

Caramel Chocolate Hazelnut Dark Chocolate Milk Chocolate White Chocolate



#### FRAPPES

Chocolate Coffee Non Dairy Vanilla Yogurt



#### **SMOOTHIES**

Strawberry Red Fruits Mango





www.monin.com





Beverage Inspiration in the palm of your hand. Available on smartphones and tablets, Apple and Android.



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