

PINEAPPLE



A tropical fruit indigenous to southern Brazil, the pineapple's tough, spiky armour encases succulent, golden fruit bursting with juiciness and the taste of the tropics. Today, it has become a firm favourite.

Sweet and tangy with a hint of acidity, Le Fruit de MONIN Pineapple perfectly captures this fruit's tender flesh. Add a splash of sunshine and exoticism to a daiquiri or a lemonade with this vibrant and versatile flavour.


MONIN®



Jason Soon
MONIN Beverage Innovation Director

“Pineapple is one of the most popular flavours used in drink and even culinary applications. With a sweet tangy flavour and pulpy texture, it allows you to be creative in exploring new recipes... My personal favourite is to use this concentrated pineapple flavour in a fruity martini recipe.”



Frozen Pineapple Daiquiri

- 30 ml Le Fruit de MONIN Pineapple
- 40 ml white rum
- 20 ml lime juice

Mix all ingredients into a blender filled with ice cubes. Serve into a chilled cocktail glass. You can garnish with pineapple slices or leaves.



Piña-Colada

- 15 ml Le Fruit de MONIN Pineapple
- 15 ml Le Fruit de MONIN Coco
- 40 ml white rum
- 120 ml orange juice

Combine all ingredients into a shaker filled with ice cubes. Shake vigorously and strain into a hurricane glass filled with ice cubes. Serve. You can garnish with pineapple slices or leaves.



Pineapple Almond Gin Sour

- 15 ml Le Fruit de MONIN Pineapple
- 10 ml MONIN Almond syrup
- 40 ml gin
- 15 ml lemon juice

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled martini glass. Serve.



Pineapple Basil Mojito

- 30 ml Le Fruit de MONIN Pineapple
- 40 ml light rum
- 8 basil leaves
- 4 lime wedges
- Soda water

Muddle lime and basil leaves into a tumbler glass. Add Le Fruit de MONIN Pineapple and cover with crushed ice. Pour rum and top with soda water. Stir well. Serve. You can garnish with pineapple slices or basil leaves.



Pineapple Moscow Mule

- 30 ml Le Fruit de MONIN Pineapple
- 40 ml vodka
- 20 ml lime juice
- Ginger beer

Combine all ingredients into a mule mug filled with crushed ice. Top with ginger beer. Stir. Add crushed ice on top. Serve. You can garnish with lime wedges and pineapple slices.



Pineapple Lemonade

- 30 ml Le Fruit de MONIN Pineapple
- 50 ml MONIN Lemonade Mix
- 150 ml soda water

Build all ingredients into a glass filled with ice cubes. Stir well and serve. You can garnish with lemon slices. You can replace MONIN Lemonade Mix with 20 ml MONIN Lemon Rantcho.



Virgin Frozen Pineapple Mojito

- 30 ml Le Fruit de MONIN Pineapple
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water
- 20 ml lime juice
- 10 mint leaves

Pour all ingredients into a blender filled with ice cubes. Blend until smooth and pour into a glass. You can garnish with lemon wedges and a mint sprig.



Pineapple Yogurt Smoothie

- 30 ml Le Fruit de MONIN Pineapple
- 1 scoop Le Frappé de MONIN Yogurt
- 120 ml milk
- 2 g candied ginger

Pour all ingredients into a blender filled with ice cubes. Blend until smooth and serve into a smoothie glass. You can garnish with pineapple slices.



Pineapple Ginger Iced Tea

- 20 ml Le Fruit de MONIN Pineapple
- 10 ml MONIN Ginger syrup
- 180 ml black iced tea

Build all ingredients into a glass filled with ice cubes. Stir well and serve. You can garnish with lemon slices.



Pineapple Milkshake

- 30 ml Le Fruit de MONIN Pineapple
- 2 scoops vanilla ice cream
- 150 ml milk

Pour all ingredients into a blender cup. Cover with ice cubes and blend until smooth (30 sec.). Pour mix into a glass. Serve. You can top with whipped cream and garnish with dried pineapple.

Tasting Notes



COLOUR

Bright textured yellow

NOSE

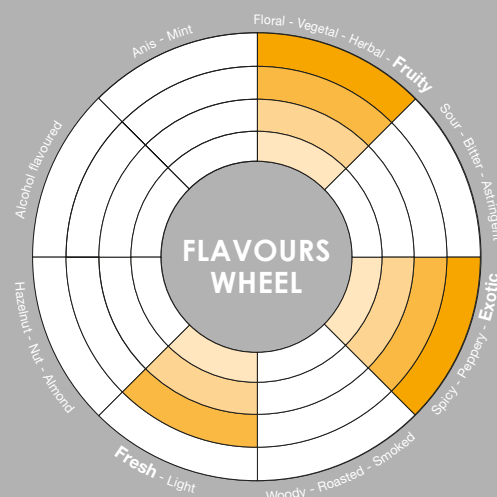
Fresh and sweet pineapple

ATTACK

Sweet pineapple with honey notes

LENGTH IN MOUTH

Light and refreshing pineapple



FLAVOURS ASSOCIATIONS

Honey, citrus, ginger, spice and exotic fruits

APPLICATIONS

Lemonades, iced teas, smoothies, cocktails, toppings

FORMAT

1L

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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.

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