

# LIME RANTCHO



Encased in a smooth, bright green skin, limes have an aromatic, juicy flesh, whose sharpness, acidity and bitterness characterize many of our best loved cocktails and dishes. MONIN Lime Rantcho is a convenient and consistent natural concentrate. Without pulp and made with 40% concentrated juice from the finest limes, MONIN Lime Rantcho will impart a refreshing lime zing to a variety of classic cocktails such as traditional gin & tonics, margaritas, caïpirinhas and mojitos.

  
**MONIN®**



**Raphaël Duron**  
MONIN Beverage Innovation Manager

“MONIN Lime Rantcho is the perfect solution to replace fresh lime juice in all classic cocktails, from daiquiris to margaritas. It will bring you the right acidity and the typical lime flavour. Try it into an handcrafted soda with exotic fruits like passion or mango. My favourite twist is to add it to a gin & tonic flavoured with Cucumber & Elder Flower syrups, I call it Garden Party.”



### Margarita

- 30 ml MONIN Triple Sec liqueur
- 15 ml MONIN Lime Rantcho
- 60 ml tequila

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously. Double strain into a chilled margarita glass rimmed with salt. Serve. You can garnish with lime wedges.



### Limeade

- 20 ml MONIN Lime Rantcho
- 20 ml MONIN Pure Cane Sugar syrup
- Soda water

Build all ingredients into a tumbler glass filled with ice cubes. Stir well. Serve. You can garnish with lime wedges.



### Virgin Frozen Mojito

- 20 ml MONIN Lime Rantcho
- 20 ml MONIN Mojito Mint syrup
- 1 scoop Le Frappé de MONIN Non Dairy
- 80 ml water
- 7-8 mint leaves

Pour all ingredients into a blender cup. Cover with ice cubes. Blend until smooth (35 sec.). Pour mix into a glass. Serve. You can garnish with lime wedges and a mint sprig.



### Daiquiri

- 25 ml MONIN Lime Rantcho
- 20 ml MONIN Pure Cane Sugar syrup
- 50 ml light rum

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



### White Peach Cosmopolitan

- 20 ml MONIN White Peach syrup
- 10 ml MONIN Lime Rantcho
- 40 ml vodka
- 30 ml cranberry juice

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously. Double strain into a chilled martini glass. Serve. You can garnish with peach slices.



### Virgin Dark & Stormy

- 20 ml MONIN Caribbean syrup
- 15 ml MONIN Lime Rantcho
- Ginger beer

Build all ingredients into a tumbler glass filled with crushed ice. Stir well. Serve. You can garnish with lime wedges.



### Mai Tai Twist

- 20 ml MONIN Lime Rantcho
- 15 ml MONIN Orange Curaçao liqueur
- 10 ml MONIN Almond syrup
- 40 ml rum

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously. Strain into an old fashioned glass filled with ice cubes. Serve. You can garnish with lime wedges.



### Passion Hot Lemonade

- 30 ml MONIN Lime Rantcho
- 30 ml Le Fruit de MONIN Passion Fruit
- Hot water

Pour MONIN flavourings into a latte glass or a mug. Top with hot water. Stir well. Serve.



### Green Apple Gin & Tonic

- 20 ml MONIN Green Apple syrup
- 15 ml MONIN Lime Rantcho
- 40 ml gin
- 120 ml tonic water

Build all ingredients into a large wine glass filled with ice cubes. Top with tonic water. Stir well. Serve. You can garnish with green apple slices and lime wedges.



### Kiwi Basil Mocktail

- 15 ml MONIN Lime Rantcho
- 15 ml Le Fruit de MONIN Kiwi
- 10 ml MONIN Basil syrup
- 60 ml fresh grapefruit juice
- 2 fresh slices ginger

Muddle ginger in the shaker tin. Add all ingredients and ice cubes. Shake vigorously. Double strain into an old fashioned glass filled with crushed ice. Serve. You can garnish with a lime wedge.

## Tasting Notes



### COLOUR

Cloudy light yellow

### NOSE

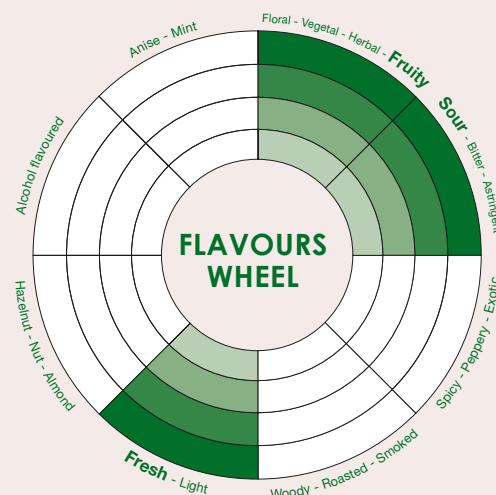
Fresh lime

### ATTACK

Fresh lime juice with high acidity

### LENGTH IN MOUTH

Sour



## FLAVOURS ASSOCIATIONS

Fruits, herbs, citrus

## APPLICATIONS

Cocktails, mocktails

## FORMAT

70 cl

[www.monin.com](http://www.monin.com)

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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