

Le Sirop de **MONIN®**

Raspberry Tea



The perfect balance between the astringency of black tea and the sweet and sour flavour of the raspberry, MONIN Raspberry Tea syrup brings an original and instantaneous twist to your summer drinks. The black tea's strength is the perfect ally for elevating a variety of drinks. The raspberry, a truly refreshing asset, takes the lead with its sweetness. Allow yourself to be surprised by this blend of authentic flavours that will enable you to create astonishing iced teas. Try it in an apple iced tea or pair it with gin and basil.

PRODUCT FEATURES

Tea extract
Raspberry juice: 10%
High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 36 months to production
Multi-uses: Iced Teas, Martinis, Collins, Smoothies...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated lemon juice, tea extract (1g/l diluted in 1+10), concentrated raspberry juice, natural tea flavouring, natural flavouring, preservative: potassium sorbate. Total fruit juice: 41%, including **10% raspberry juice**.

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> COLOURING FREE	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Raspberry Tea syrup concentrates the delicate flavour of this red berry with the astringency of black tea and will allow you to create a variety of iced teas in no time. It goes really well with other red fruits, exotic passion fruits, and citruses like limes, grapefruits and mandarins. Let's not forget herbal and floral flavours too, such as rosemary, mint, rhubarb, rose and hibiscus, all of which will delight your guests. In addition to iced teas, you can also create delicious smoothies or let your imagination run wild and create surprising signature cocktails."

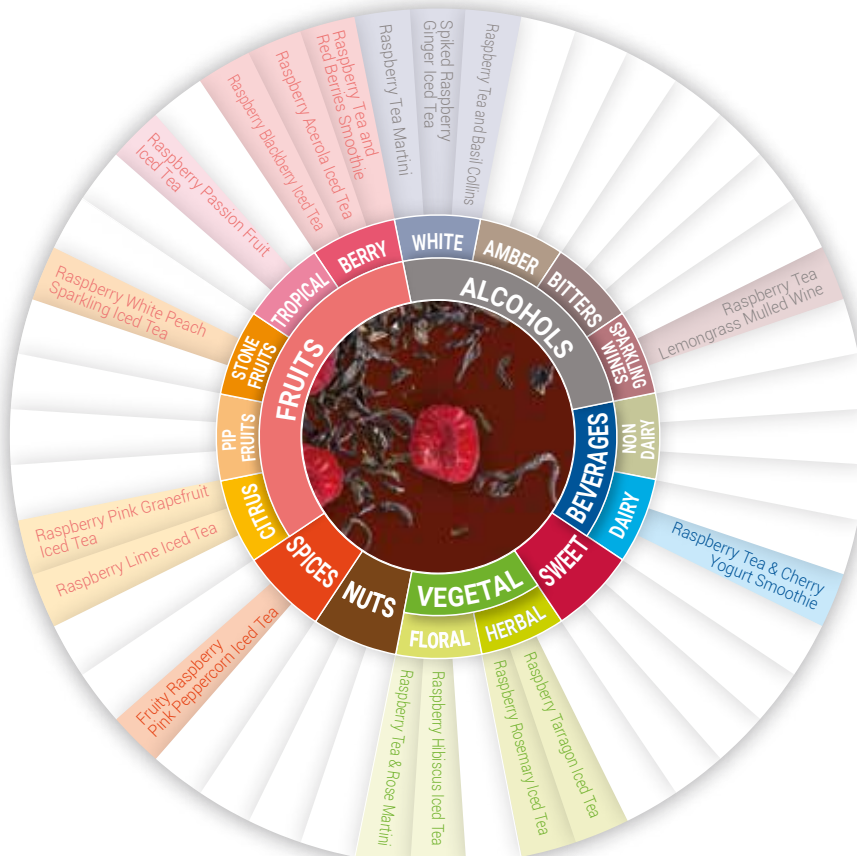


RASPBERRY ICED TEA

- 30 ml MONIN Raspberry Tea syrup
- 270 ml water

Fill up a tumbler with ice cubes and pour MONIN syrup. Top with water. Stir. Garnish with fresh raspberries. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Raspberry Pink Grapefruit Iced Tea

- 20 ml MONIN Raspberry Tea syrup
- 10 ml MONIN Pink Grapefruit syrup
- 180 ml water

Pour MONIN syrups into an ice filled tumbler. Top with water. Stir. Garnish with a pink grapefruit wheel and fresh raspberries. Serve.



Raspberry Lime Iced Tea

- 20 ml MONIN Raspberry Tea syrup
- 15 ml Le Fruit de MONIN Lime
- 180 ml water

Pour MONIN syrups into an ice filled tumbler. Top with water. Stir. Garnish with a lime wedge and a fresh raspberry. Serve



Spiked Raspberry Tea Ginger

- 20 ml MONIN Raspberry Tea syrup
- 15 ml MONIN Ginger syrup
- 40 ml light rum
- 150 ml water

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into an ice filled jar. Garnish with raspberries and a mint sprig. Serve.



Fruitea Raspberry Pink Peppercorn

- 20 ml MONIN Raspberry Tea syrup
- 15 ml MONIN Pink Peppercorn syrup
- 10 ml Le Fruit de MONIN Raspberry
- 250 ml water
- 10 ml lemon juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a large ice filled tumbler. Garnish with raspberries and an edible flower. Serve.



Raspberry Hibiscus Iced Tea Dispenser

- 400 ml MONIN Raspberry Tea syrup
- 200 ml MONIN Hibiscus syrup
- 3,6 L water

Pour MONIN syrups into a beverage dispenser. Add water. Stir well. Fill up with ice cubes to top. Garnish. Serve drinks through the tap.



Raspberry Tea Martini

- 20 ml MONIN Raspberry Tea syrup
- 45 ml gin
- 30 ml cranberry juice
- 10 ml lime juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a cocktail light bulb disposed onto a Martini glass filled with crushed ice. Garnish and serve.

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DRINK RESPONSIBLY