

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. This beautiful tropical fruit is enjoyed throughout the five continents.

MONIN Pineapple syrup captures the natural radiant fragrance and sweet tart flavour of fresh pineapple. It makes majestic piña coladas and stunning Brazilian pineapple caipirinhas, while pineapple smoothies and tropical rum punches are simply sublime.


MONIN®



Alexandre Lapierre
MONIN Beverage Innovation Director

“With its true tropical taste, MONIN Pineapple syrup brings you the opportunity to create many different kinds of recipes. One of my favourite uses is to mix it with MONIN Spicy syrup in a martini cocktail, in order to get a smooth and slightly spicy cocktail.”



Pineapple Margarita

- 20 ml MONIN Pineapple syrup
- 40 ml tequila
- 20 ml triple sec liqueur
- 30 ml lemon juice
- 3 pineapple slices

Pour all ingredients into a blender cup. Cover with ice cubes. Blend until smooth (35 sec.). Pour mix into a glass and serve. You can garnish with pineapple slices.



Virgin Punch

- 10 ml MONIN Pineapple syrup
- 10 ml MONIN Passion Fruit syrup
- 160 ml passion fruit juice
- 40 ml pineapple juice

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously and strain into a cocktail glass filled with ice cubes. Serve. You can garnish with exotic fruits.



Pineapple Vanilla Daiquiri

- 20 ml MONIN Pineapple syrup
- 5 ml MONIN Vanilla syrup
- 40 ml light rum
- 20 ml lemon juice

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



Pineapple Mojito Mint Iced Tea

- 20 ml MONIN Pineapple syrup
- 10 ml MONIN Mojito Mint syrup
- 180 ml cold green tea
- 4 mint leaves

Build all ingredients into a tumbler glass filled with ice cubes. Stir and serve. You can garnish with mint leaves and lemon wedges.



Pineapple Dark & Stormy

- 20 ml MONIN Pineapple syrup
- 40 ml dark rum
- 20 ml lime juice
- Ginger beer

Pour MONIN syrup and lime juice into a tumbler glass filled with ice cubes. Top with ginger beer. Stir. Pour dark rum gently on top. Serve. You can garnish with lime wedges.



Pineapple Basil Soda

- 30 ml MONIN Pineapple syrup
- Soda water
- 4 basil leaves
- 3 lime wedges

Muddle lime and basil with MONIN syrup into a tumbler glass. Fill the glass with ice cubes and top with soda water. Stir and serve. You can garnish with pineapple slices and a basil sprig.



Pineapple Sherry Cobbler

- 15 ml MONIN Pineapple syrup
- 90 ml dry sherry
- 2 orange slices

Shake all ingredients into a shaker filled with ice cubes. Double strain into a tall glass filled with ice cubes. Serve. You can garnish with orange slices.



Pineapple Virgin Grog

- 15 ml MONIN Pineapple syrup
- 15 ml MONIN Caribbean syrup
- 20 ml lemon juice
- Hot water

Pour all ingredients into a latte glass or a mug. Top with hot water. Stir well and serve. You can garnish with a lemon wheel and a cinnamon stick.



Passion Pineapple Caipirinha

- 15 ml MONIN Pineapple syrup
- 15 ml Le Fruit de MONIN Passion Fruit
- 60 ml cachaça
- ½ lime

Muddle lime and MONIN products into a rock glass. Fill the glass with crushed ice. Add cachaça. Stir well. Add more crushed ice and serve. You can garnish with pineapple wedges.



Pineapple Virgin Beer

- 20 ml MONIN Pineapple syrup
- 40 ml passion fruit juice
- Non-alcoholic beer

Pour MONIN syrup and juice into a jam jar filled with ice cubes. Top with non-alcoholic beer. Stir gently and serve. You can garnish with lime wheels.

Tasting Notes



COLOUR

Cloudy yellow

NOSE

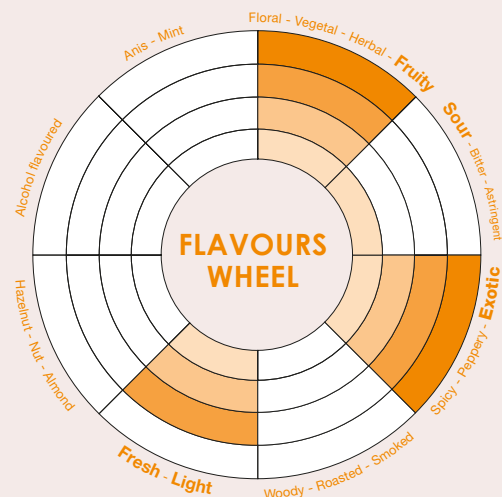
Freshly cut pineapple

ATTACK

Sweet with subtil acidic notes

LENGTH IN MOUTH

Fruity pineapple



FLAVOURS ASSOCIATIONS

Exotic fruits, herbs, coconut, citrus

APPLICATIONS

Cocktails, mocktails, sodas, lemonades

FORMAT

70 cl

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.

