

# *Le Sirop de* **MONIN®**

## *Yellow Banana*



The banana is the most well-known tropical fruit, with many eating it as a healthy snack throughout the day. Its sweet, velvety flavour makes it a perfect dessert fruit or addition to pastries and confectionaries. MONIN Yellow Banana Syrup pairs perfectly with chocolate, caramel, rum, and other exotic fruits, bringing a tropical touch to cocktails and hot drinks alike.

### **PRODUCT FEATURES**

Banana juice: 10%  
High concentration: dilution 1+8  
Authentic taste, natural flavourings  
Pure beetroot sugar from France  
Preservative free  
Conservation: 3 months after opening  
Date of minimum durability: 24 months to production  
Multi-uses: Latte, Smoothie, Cold Brew, Old Fashioned, Boulevardier...

### **FORMAT**

70 cl

### **INGREDIENTS**

Sugar, water, concentrated banana juice, natural flavouring. **Banana juice: 10%.**

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

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input checked="" 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

## RAPHAEL DURON

MONIN Beverage Innovation Director

"With its velvet taste MONIN Yellow Banana syrup is the ideal companion for countless hot or cold beverages. It's a fantastic indulgent flavour for blended drinks like smoothies, frappes or frozen cocktails like Daiquiris or Margaritas. MONIN Yellow Banana syrup pairs sumptuously with Chocolate or Caramel flavours in hot chocolates or lattes. If you're craving something more tropical, how about shaking up a nice Tiki cocktail, as rum and banana have always been great friends."

## ICED SALTED TOFFEE BANANA LATTE



- 20 ml MONIN Yellow Banana syrup
- 15 ml MONIN Salted Caramel sauce
- 1 shot espresso
- 120 ml milk

Pour the milk in a glass and fill it with ice cubes. Shake the MONIN flavours with espresso and pour it over the milk. Garnish with whipped cream and a drizzle of MONIN Salted Caramel Sauce and serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Banana & Lychee Smoothie

- 20 ml MONIN Yellow Banana syrup
- 15 ml Le Fruit de MONIN Lychee
- 1 scoop Le Frappe de MONIN Vanilla
- 100 ml milk

Blend all ingredients with ice cubes. Pour in a glass. Garnish with a sliced banana. Serve.



### Banana Old Fashioned

- 20 ml MONIN Yellow Banana syrup
- 60 ml bourbon whiskey
- 3 drops angostura bitters (optional: chocolate bitters)

Stir all ingredients in a mixing glass. Strain and pour into a rock glass with ice cubes. Garnish with a dehydrated banana slice. Serve.



### Boulevardier Banana

- 10 ml MONIN Yellow Banana syrup
- 30 ml american whiskey
- 30 ml campari
- 20 ml sweet vermouth

Stir all ingredients in a mixing glass with ice cubes. Pour into a rock glass over ice. Garnish with banana leaf and slice. Serve.



### Plantains'Punch

- 20 ml MONIN Yellow Banana syrup
- 10 ml MONIN Grenadine syrup
- 50 ml dark rum
- 60 ml orange juice
- 60 ml pineapple juice
- 2 drops angostura bitters

Shake all ingredients with ice cubes. Pour into a glass. Garnish with a banana slice, pineapple slice and cherry. Serve.



### Banana Hot Chocolate

- 30 ml MONIN Yellow Banana syrup
- 1 scoop MONIN Chocolate frappe
- 200 ml milk

Pour all ingredients in a metal cup. Steam until thick. Garnish with whipped cream, MONIN Salted Caramel sauce, and dehydrated banana. Serve.



### Banana Toffee Milkshake

- 30 ml MONIN Yellow Banana syrup
- 15 ml MONIN Caramel sauce
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk

Pour all ingredients in a blender. Add a cup of ice cubes and blend well. Pour in a glass, garnish with MONIN Salted Caramel Sauce, whipped cream, a drizzle of MONIN Caramel sauce and dehydrated banana. Serve.

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DRINK RESPONSIBLY