

Le Sirop de **MONIN®**

Basil

An annual herb belonging to the mint family, basil is often referred to as the "royal herb". It is a fragile and sensitive herb and is a widespread ingredient in Mediterranean cuisine. It has different varieties, from Italian to Thai basil. It is increasingly popular among bartenders who wish to add a hint of freshness to their creations. MONIN Basil syrup tastes incredible in cocktails and mocktails alike, lifting each drink with a strong, herbal flavour with peppery hints.

PRODUCT FEATURES

High concentration : dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 24 months to production

Multi-uses: Mojito, Gin Tonic, Limonade, Iced Tea...

FORMAT

70 cl

INGREDIENTS

Water, sugar, natural aroma of basil and other natural flavors, acid: citric acid, preservative: potassium sorbate, coloring: brilliant blue.



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

☒ NATURAL
FLAVOURINGS

☐ NATURAL
COLOURINGS

☒ VEGAN

☒ PRESERVATIVE FREE

☒ GMO FREE

☒ ALLERGEN FREE

☒ LACTOSE FREE

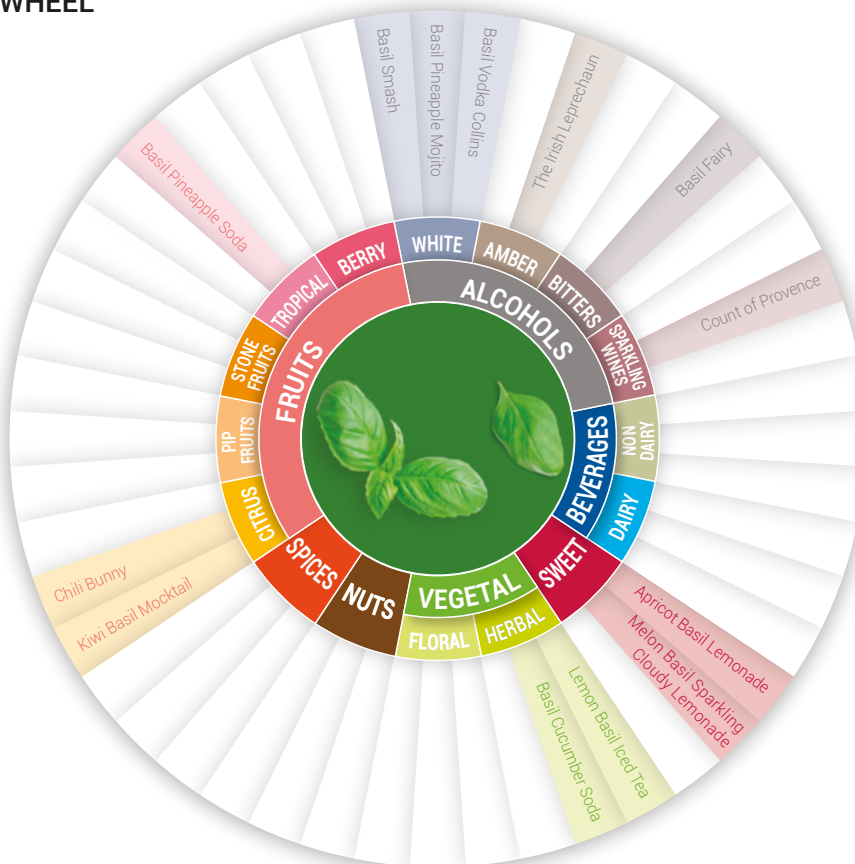
DRINK RESPONSIBLY

MONIN Beverage Innovation Director



- 15 ml **MONIN Basil syrup**
- 50 ml gin
- 20 ml lemon juice

ASSOCIATIONS WHEEL



APPLICATIONS



- 50 ml MONIN Basil syrup
- 50 ml MONIN Cucumber syrup
- 50 ml MONIN Rantcho Lemon Concentrate
- 4.5 L water

In a beverage dispenser pour MONIN flavours and water. Garnish with cucumber and lemon slices. Fill the dispenser with ice cubes to top and stir to rank fruits slices harmoniously. Add a basil bouquet on top of the dispenser. Serve by the glass through the tap.



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

Muddle ginger and MONIN in product into a double old fashioned glass. Full with crushed ice and pour grapefruit juice. Stir. Add more crushed ice. Garnish with a lime wedge. Serve.



- 15 ml MONIN Basil syrup
- 15 ml MONIN Pineapple syrup
- 40 ml light rum
- 3 basil leaves
- 1/2 lime
- Soda water

In a tumbler muddle basil leaves and lime with MONIN syrups. Fill the glass with crushed ice. Add rum and top with soda water. Stir gently. Garnish with a pineapple wedge and a basil leaf. Serve.



- 10 ml MONIN Basil syrup
- 10 ml MONIN Melon syrup
- 20 ml MONIN Cloudy Lemonade
- 320 ml soda water

Pour MONIN flavours in a mason jar glass filled with ice cubes. Fill with soda water and stir gently. Garnish with a lemon slice and a fresh basil sprig. Serve.



- 20 ml **MONIN** Basil syrup
- 30 ml green absinthe
- 30 ml lime juice

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



- 10 ml MONIN Basil syrup
- 20 ml MONIN Lemon Tea syrup
- 180 ml water

Pour MONIN flavours into a tumbler glass filled with ice cubes. Fill with water and stir well. Garnish with a lemon slice and a basil leaf. Serve.



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DRINK RESPONSIBLY