# Le Sirop de MONIN®



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



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.



# STEPHANE MOESLE

MONIN Beverage Innovation Director

"I really like adding MONIN Basil syrup to a mojito. The balance between the freshness of the mint, the spiciness of the basil and the acidity of the lime can really make a perfect match. If you want a little taste of Asia, you should combine MONIN Basil syrup, MONIN Lychee liqueur and a fruit juice of your choice. But my favourite use will definitely be in a Martini cocktail mix with lime juice, Le Fruit de MONIN Raspberry, gin, shaken and topped with a flamed twist."

## BASIL SMASH

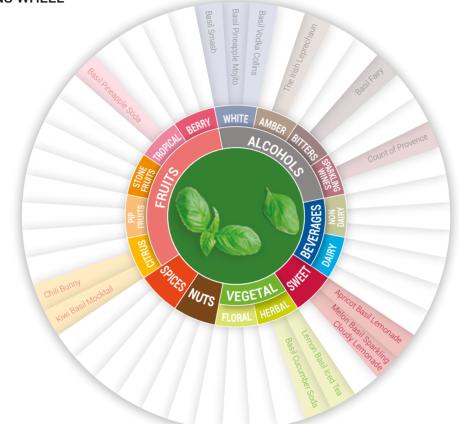
15 ml MONIN Basil syrup

• 50 ml gin

• 20 ml lemon juice

Pour all ingredients into a shaker filled with ice cubes. Shake well then strain into an old fashioned glass filled with ice cubes. Garnish with a basil sprig and a lemon zest. Serve.

## ASSOCIATIONS WHEEL



# APPLICATIONS



#### Flavoured water

- Cucumber Basil Dispenser
   50 ml MONIN Basil syrup
   50 ml MONIN Cucumber syrup
- 50 ml MONIN Cacamber Syrap
   50 ml MONIN Rantcho Lemon
   Concentrate
- 451 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.

#### Melon Basil Sparkling Cloudy Lemonade

- 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.



#### Kiwi Basil Mocktail

- 10 ml MONIN Basil syrup
  15 ml Le Fruit de MONIN Kiwi
- 15 ml Le Fruit de MONIN Kiv
   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.

#### Basil Fairy

• 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.





#### Pineapple Basil Mojito

- 15 ml MONIN Basil syrup
- 15 ml MONIN Pineapple syrup
- 40 ml light rum
- 3 basil leaves
- 1/2 limeSoda 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.



#### Lemon Basil Iced Tea • 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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