

Le Sirop de MONIN®

Elderflower



Recognized in Celtic culture, elderflower was first used in traditional medicine before being used for its heady flavour. Enjoyed in herbal teas or in the culinary world, elderflower is most interesting for its organoleptic profile.

MONIN Elderflower syrup captures the delicate sweet and floral notes of this flower and offers a surprising twist to all of your cocktails. It is a perfect addition to your Orange Spritzes or a gin cocktail and will elevate your lemonades and iced teas.

PRODUCT FEATURES

Elderflower extract

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: 36 months to production

Multi-uses: Spritz, Hugo, Martini, Beer, Tea, Lemonade...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated lemon juice, acid: citric acid, natural flavouring, natural grapefruit flavouring. **Contains elderflower extract.**

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"/> NATURAL COLOURINGS	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

RAPHAËL DURON

MONIN Beverage Innovation Director

"The fragrant flowers of the elder tree make this MONIN flavour unique and elegant. It can be used to make refreshing summer drinks. Try to combine it with cranberry juice and you will have an exciting summer refresher."

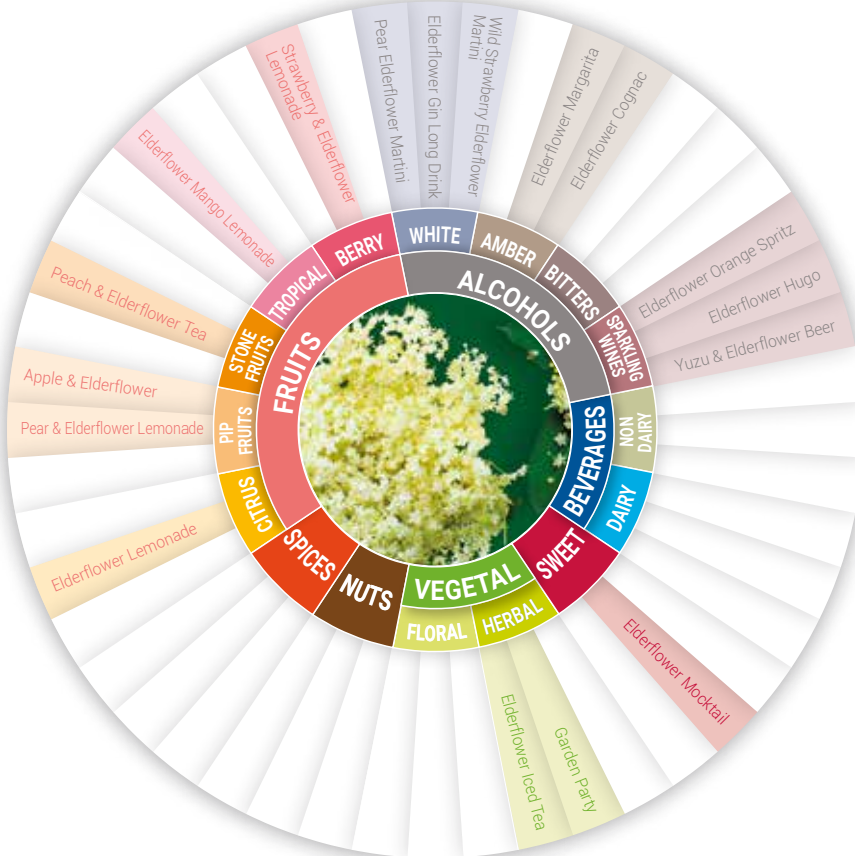


ELDERFLOWER & APPLE FIZZ

- 10 ml MONIN Elderflower syrup
- 10 ml MONIN Apple syrup
- 50 ml apple juice
- 120 ml soda water
- 1 slice of lemon

Pour all ingredients into a glass filled with ice cubes. Squeeze lemon slice into the glass. Stir and serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Elderflower Orange Spritz

- 10 ml MONIN Elderflower syrup
- 20 ml MONIN Orange Spritz syrup
- 120 ml rosé wine
- 60 ml soda water

Pour all ingredients into a glass filled with ice cubes. Stir and serve.



Peach & Elderflower Tea

- 10 ml MONIN Elderflower syrup
- 15 ml Le Fruit de MONIN Peach
- 180 ml tea

Pour hot water and a tea bag into the glass/cup. Add MONIN products. Stir and serve.



Elderflower & Yuzu Beer

- 10 ml MONIN Elderflower syrup
- 20 ml Le Fruit de MONIN Yuzu
- 10 ml lime juice
- Top with lager beer

Pour all ingredients into a glass filled with ice cubes. Stir and serve.



Elderflower Mango Lemonade

- 10 ml MONIN Elderflower syrup
- 30 ml MONIN Lemon Rantcho concentrate
- 20 ml Le Fruit de MONIN Mango
- 120 ml water

Pour all ingredients into a shaker filled with ice cubes. Shake. Pour into a glass. Serve.



Elderflower Lemonade

- 20 ml MONIN Elderflower syrup
- 20 ml lemon juice
- Soda water

Pour all ingredients into a glass filled with ice cubes. Top with soda water. Stir and serve.



Hugo Cocktail Jar

- 50 ml MONIN Elderflower syrup
- 250 ml white wine
- 1 lime
- 15 mint leaves
- Soda water

In a 1 liter jar, muddle lime and mint with MONIN product. Fill with ice cubes. Add wine and top with soda water. Stir and serve.

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