

Le Sirop de **MONIN®**

Wild Strawberry



Since the Middle Ages, the wild strawberry has remained the oldest variety of strawberries. This summer fruit of the past was first used as a dye due to its beautiful red colour, and then for its strong flavour.

MONIN captures the delicate floral notes of the wild strawberry and brings a stronger flavour than the classic strawberry to all of your creations. Often associated with chocolate, MONIN Wild Strawberry syrup can also elevate many cocktails such as a Spritz, Hugo, or add a twist to your beers. It can also be used in more decadent drinks such as hot chocolates, frappés and milkshakes, all the way to being infused in whipped cream.

PRODUCT FEATURES

Wild strawberry juice: 16%

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: Cider, Hugo, Spritz, Beer, Mojito, Martini, Tea, Lemonade...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated wild strawberry juice, acid: citric acid, colour: anthocyanin, natural flavouring. **Wild strawberry juice: 16%.**

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

☒ NATURAL
FLAVOURINGS

☒ PRESERVATIVE FREE

☒ NATURAL
COLOURINGS

☒ GMO FREE

☒ VEGAN

☒ ALLERGEN FREE

☒ LACTOSE FREE

RAPHAEL PIZANTI

MONIN Beverage Innovation Director

"A more tasteful, aromatic and floral Strawberry. MONIN Wild Strawberry syrup is versatile and can be applied in alcoholic and non alcoholic drinks and even in culinary recipes. Go on for a Wild Strawberry lemonade as a refreshing drink. The potency of its unique wild strawberry flavour makes alcoholic creations like Wild Spritz an excellent choice."

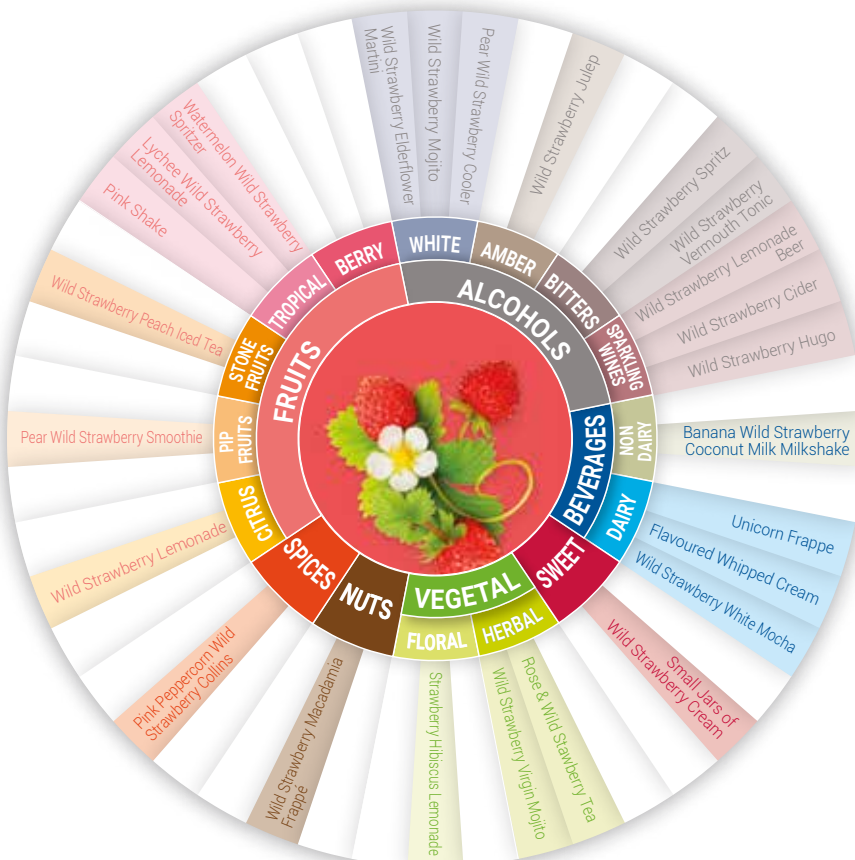
STRAWBERRY CIDER

- 30 ml MONIN Wild Strawberry syrup
- 150 ml dry cider
- Ice cubes

Pour MONIN Wild Strawberry syrup into a glass filled with ice cubes. Top up with cider. Stir gently. Garnish with strawberries and apple slices. Serve.



ASSOCIATIONS WHEEL



APPLICATIONS



Wild Strawberry Hugo

- 20 ml MONIN Wild Strawberry syrup
- 120 ml sparkling wine
- Soda water
- 8 mint leaves
- 2 lime slices

Pour all ingredients into a large wine glass filled with ice cubes. Stir gently. Garnish with mint sprig. Serve.



Wild Strawberry Spritz

- 10 ml MONIN Wild Strawberry syrup
- 60 ml sparkling wine
- 40 ml Italian bitter
- 10 ml soda water

Pour all ingredients into a wine glass filled with ice, except sparkling water. Top with sparkling water and stir gently. Garnish and serve.



Rose & Wild Strawberry Tea

- 15 ml MONIN Wild Strawberry syrup
- 15 ml MONIN Rose syrup
- 150 ml water
- 1 tea bag

Pour the hot water into a cup. Add the tea bag. Leave to infuse for a few minutes. Add the MONIN flavours. Stir and serve.



Wild Strawberry Lemonade Beer

- 10 ml MONIN Wild Strawberry syrup
- 20 ml MONIN Cloudy Lemonade syrup
- 3 sprigs of thyme
- Lager beer

Pour the MONIN Flavours into a mason jar glass and add the thyme. Crush. Fill with ice. Top with lager beer. Stir gently. Serve.



Flavoured Whipped Cream

- 50 ml MONIN Wild Strawberry
- 250 ml whole liquid cream 30%

Pour MONIN Wild Strawberry and the liquid cream in a siphon. Hit a NO² gas cartridge by putting the siphon upside down. Put in the fridge 30 min. Serve.



Pink Shake

- 20 ml MONIN Wild Strawberry syrup
- 120 ml pineapple juice
- 2 scoops of vanilla ice cream

Pour ingredients into a blender. Add ice cubes. Blend until smooth. Pour into a milkshake glass. Garnish with whipped cream, a sliced strawberry and sugar sprinkles. Serve.

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DRINK RESPONSIBLY

