

Le Sirop de MONIN®

Grenadine



Originally made from pomegranate pulp, grenadine syrup kept its name, but its recipe has been modified since the 19th century. Indeed, as the pomegranate doesn't grow in the West, grenadine syrup is actually an assortment of red fruits which resemble the pomegranate's colour and flavour. MONIN Grenadine syrup is a delicious mix of blackcurrant, raspberry, elderberry and vanilla. Its beautiful red colour and sweet notes, with a hint of sourness, can be enjoyed both in cocktails and mocktails. It is a perfect ingredient to use to transform lemonades or beers or elevate a Tequila Sunrise or a Planter's Punch.

PRODUCT FEATURES

Blackcurrant juice, raspberry juice, elderberry juice
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: Tequila, Tiki, Beer, Lemonade, Mocktail, Latte...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated fruit juice, acid: citric acid, natural flavouring, natural vanilla flavouring with other natural flavours, colouring: allura red. **Total fruit juice: 10%, including 8% blackcurrant juice, 1% raspberry juice and 1% elderberry juice.**

Allura red: may have an adverse effect on activity and attention in children.

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 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

RAPHAEL DURON

MONIN Beverage Innovation Director

"MONIN Grenadine syrup will bring a beautifully intense red colour as well as a sweet and slightly sour hint to all of your drinks. An essential ingredient for classic cocktails such as a Tequila Sunrise, a Zombie or a Barbotage, MONIN Grenadine syrup will enhance all of your signature cocktails through both its appearance and taste."

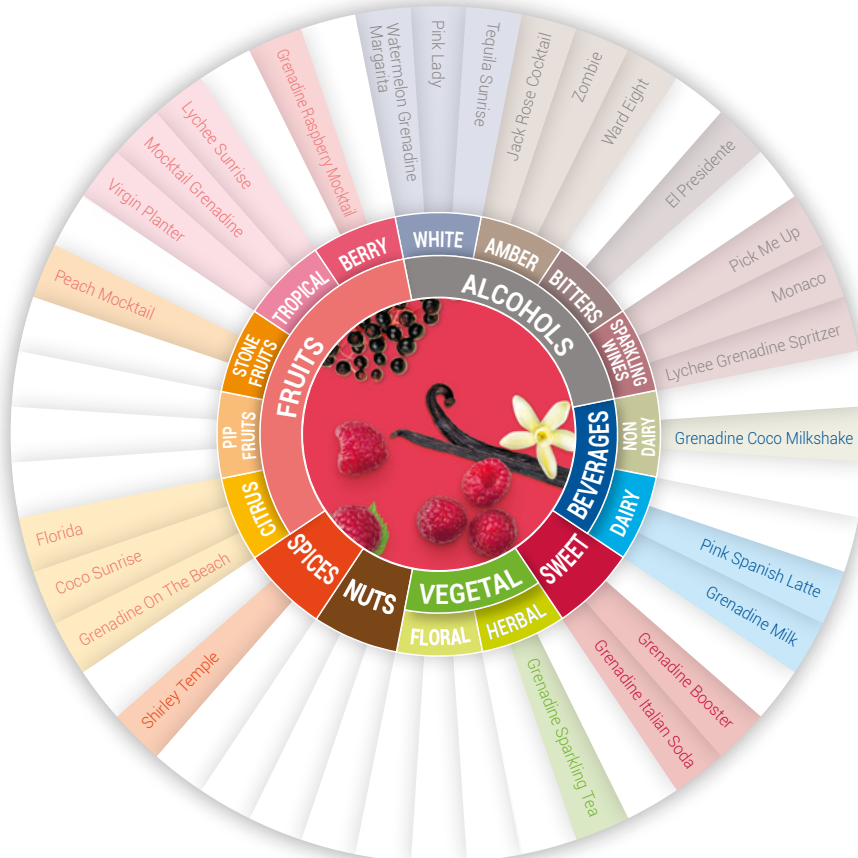


TEQUILA SUNRISE

- 20 ml MONIN Grenadine syrup
- 40 ml tequila
- 120 ml orange juice

Pour the first two ingredients into a tumbler filled with ice cubes. Stir. Finish with a dash of MONIN Grenadine syrup. Garnish with an orange slice. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Pick Me Up

- 10 ml MONIN Grenadine syrup
- 20 ml Cognac
- 30 ml orange juice
- Top with Champagne

Pour all ingredients, except Champagne, into a shaker filled with ice cubes. Shake and strain into a chilled Champagne glass. Top with Champagne. Garnish and serve.



Grenadine Raspberry Mocktail

- 10 ml MONIN Grenadine syrup
- 15 ml Le Fruit de MONIN Raspberry
- 2 kumquats
- Top with ginger ale

Muddle kumquats and MONIN products in a tumbler. Fill the glass with crushed ice and top with ginger ale. Stir. Garnish with slices of kumquat and fresh raspberries. Serve.



Virgin Planter

- 5 ml MONIN Grenadine syrup
- 20 ml MONIN Carribean syrup
- 60 ml pineapple juice
- 60 ml orange juice
- 20 ml lemon juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a Hurricane glass filled with ice cubes. Garnish and serve.



Zombie

- 15 ml MONIN Grenadine syrup
- 15 ml MONIN Apricot liqueur
- 25 ml light rum
- 25 ml dark rum
- 25 ml brown rum
- 15 ml orange curaçao liqueur
- 80 ml pineapple juice
- 80 ml orange juice
- 30 ml lime juice

Pour all ingredients into a shaker in the order list. Add ice cubes. Shake. Strain into a tiki mug filled with ice cubes. Garnish and serve.



Monaco

- 20 ml MONIN Grenadine syrup
- 150 ml lager beer
- 150 ml lemon and lime soda

Pour all ingredients into a beer glass in the order listed. Serve.



Pink Lady

- 10 ml MONIN Grenadine syrup
- 40 ml gin
- 20 ml lemon juice

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

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DRINK RESPONSIBLY