

# Le Sirop de MONIN®

## Hibiscus



This vibrant flower is originally from Egypt and China, and mainly grows around the Indian and Pacific oceans. It is mostly consumed as an infusion: from Bissap in Africa to Karkadé in the Arab world. MONIN Hibiscus Syrup perfectly captures its astringent, floral flavor with notes of red fruit and the flower's bright red colour. Add an elegant twist to your teas, lemonades and wine-based cocktails.

### PRODUCT FEATURES

Hibiscus 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: 18 months to production  
Multi-uses: Flavoured Water, Green Iced Tea, Rosé Wine...

### FORMAT

70 cl

### INGREDIENTS

Sugar, water, concentrated lemon juice, natural flavouring, acid: tartaric acid, colour: anthocyanin, natural tea flavouring. **Contains hibiscus 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

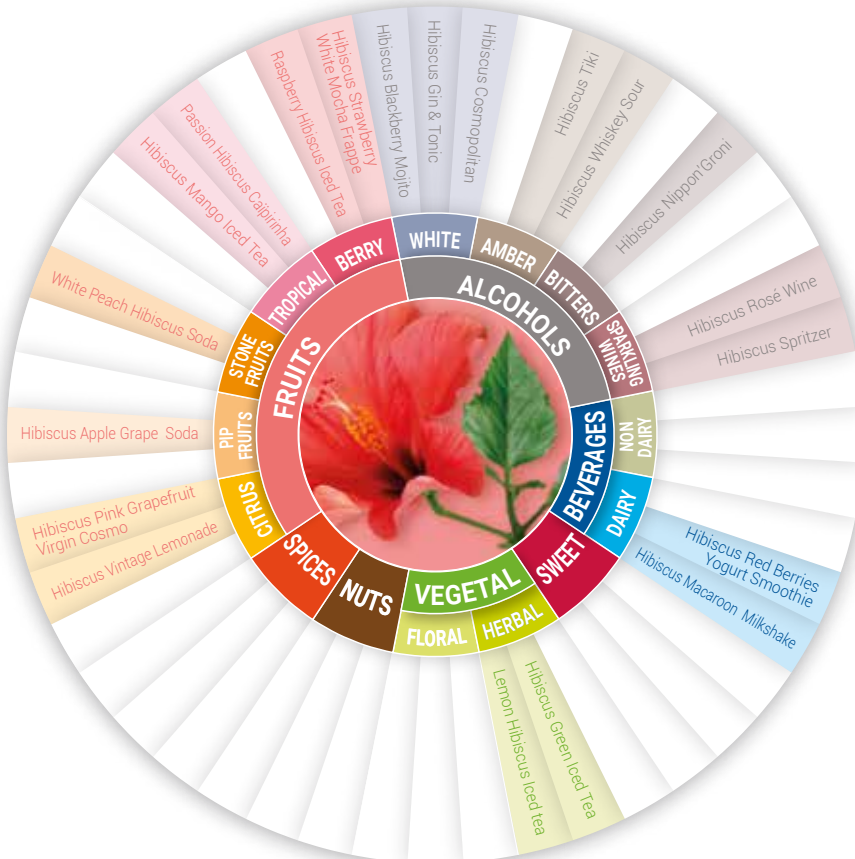
DRINK RESPONSIBLY

## RAPHAEL DURON

MONIN Beverage Innovation Director

"MONIN Hibiscus Syrup captures the smooth and subtle flavour of this enchanting exotic flower. Its scent and floral flavour are reminiscent of an intense, herbal red fruit tea, with its own astringency, which make it a prime ingredient for your cocktail creations, with or without alcohol. It aspires to be added to elegant Martinis or in aperitif cocktails with a white or rose wine base. For non-alcoholic drinks with a sophisticated touch, opt for an iced green tea or an iced Rooibos with a touch of Hibiscus. I love adding it to a Cosmopolitan, it goes really well with citrus flavours and unfolds all its aromatic potential."

## ASSOCIATIONS WHEEL



## HIBISCUS GREEN ICED TEA

- 10 ml MONIN Hibiscus syrup
- 30 ml MONIN Green Tea concentrate
- 150 ml water

Pour all ingredients into a tumbler filled with ice cubes. Stir well. Garnish with edible flowers. Serve.

## APPLICATIONS



### Hibiscus Gin & Tonic

- 20 ml MONIN Hibiscus syrup
- 45 ml gin
- 120 ml tonic water

Fill up a copa glass with ice cubes and pour MONIN syrup and gin. Top with tonic water. Stir gently. Garnish with candied hibiscus flowers. Serve.



### Orange Spritz Hibiscus Mocktail

- 10 ml MONIN Hibiscus syrup
- 20 ml MONIN Orange Spritz syrup
- 20 ml lemon juice
- 200 ml tonic water

Pour MONIN products and lemon juice into an ice filled lemonade jar. Top with tonic water. Stir gently. Garnish with a candied hibiscus flower and a mint sprig. Serve.



### Hibiscus Rosé Wine

- 20 ml MONIN Hibiscus syrup
- 150 ml rosé wine

In a large wine glass filled with ice cubes, pour MONIN syrup and top with rosé wine. Stir. Garnish and serve.



### Hibiscus Blackberry Mojito

- 20 ml MONIN Hibiscus syrup
- 5 ml MONIN Blackberry syrup
- 40 ml Cuban rum
- 1/2 lime cut in dices
- 10 fresh mint leaves
- Soda water

In a tumbler place mint leaves, lime cut in dices and pour MONIN syrups. Muddle everything. Fill the glass with crushed ice and pour cuban rum. Top with soda water. Stir gently. Add more crushed ice and garnish with a mint sprig. Serve.



### Hibiscus Nippon'Groni

- 10 ml MONIN Hibiscus syrup
- 22.5 ml MONIN Bitter concentrate
- 30 ml shōshū
- 30 ml Lillet Rouge®

Pour all ingredients into a mixing glass filled with ice cubes. Stir with a bar spoon to chill and dilute. Strain into an old-fashioned glass over a big cube of clear ice. Garnish with an edible pansie. Serve.



### Raspberry Hibiscus Flavoured Water

- 5 ml MONIN Hibiscus syrup
- 5 ml MONIN Raspberry syrup
- 10 ml MONIN Lemon Rantcho concentrate
- 240 ml water

Pour MONIN products into an ice filled lemonade jar. Top with water. Stir. Garnish with fresh raspberries and a rosemary sprig. Serve.

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DRINK RESPONSIBLY