

Le Sirop de **MONIN**[®]

Ginger



For generations ginger has put the fire into Asian food but has long since been adopted by all cultures for use in many culinary applications and for its health benefits. Today, it has become the darling ingredient in speciality food and drinks.

MONIN Ginger syrup embodies the wonderful warming combination of fragrant sweetness and biting spice. Aromatic, pungent and spicy, it imparts a distinctive, exotic taste and turns up the heat in your cocktails, lemonades, chocolates, teas and fruity sodas.

PRODUCT FEATURES

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: Gin Fizz, Caïpiroska, Tiki, Tonic, Lemonade, Hot Chocolate...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural ginger flavour with other natural flavours, acidifying: citric acid.

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"/> COLOURING FREE	<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

ALEXANDRE LAPIERRE

MONIN Beverage Innovation Director

"MONIN Ginger syrup brings bold, spicy flavour to your cocktails and mocktails. Its simultaneously fiery yet palate cleansing flavours are instantly recognizable in any application. Try it in a hot chocolate, for the perfect combination of comforting sweetness and reminiscent exoticism."



GINGER FIZZ

- 20 ml MONIN Ginger syrup
- 40 ml white rum
- 60 ml grapefruit juice
- Soda water

Pour all ingredients into a glass filled with ice cubes. Top with soda water and stir gently. Garnish with grapefruit peel and ginger pieces. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Ginger Gin

- 10 ml MONIN Ginger syrup
- 10 ml MONIN Cinnamon syrup
- 30 ml gin
- 60 ml apple juice

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously. Strain into a chilled Champagne saucer. Serve.



Ginger Hot Chocolate

- 20 ml MONIN Ginger syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 180 ml milk

Pour MONIN Ginger syrup into a cup, reserve. Steam milk and chocolate frappé together until hot. Pour mix into a mug. Stir and serve.



Ginger Honey Tonic

- 10 ml MONIN Ginger syrup
- 10 ml MONIN Honey syrup
- 200 ml tonic water
- 2 pieces of lime

Muddle lime with MONIN syrups in a tumbler glass. Fill glass with ice cubes. Top with tonic water. Stir gently and serve.



Ginger Blueberry Tiki

- 10 ml MONIN Ginger syrup
- 20 ml Le Fruit de MONIN Blueberry
- 45 ml white rum
- 30 ml pineapple juice
- 10 ml lime juice

Combine all ingredients in a shaker filled with ice. Shake well and strain into a tiki mug filled with crushed ice. Garnish and serve.



Ginger Caipiroska

- 20 ml MONIN Ginger syrup
- 50 ml vodka
- 3 pieces of lime

Muddle lime with MONIN syrup in a rock glass. Fill glass with crushed ice and add vodka. Stir and serve.



Ginger Lemonade

- 20 ml MONIN Ginger syrup
- 210 ml soda water
- 20 ml fresh lemon juice

Pour all ingredients into a glass. Top with soda water and stir gently. Garnish with a lemon wheel. Serve.

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DRINK RESPONSIBLY