

Le Sirop de MONIN®

Strawberry



Sweet, sour, or with forest-like aromas, the strawberry has been consumed since antiquity in America, Asia and Western Europe. Its red flesh is the receptacle for the flower: it's the tiny yellow seeds, named "achenes", that make up most of this spring-time fruit.

Often enjoyed in cooking, pastries or jams, the strawberry pairs perfectly with different ingredients such as pepper, mint, basil, vanilla, chocolate or even a large array of fruits.

MONIN Strawberry syrup captures the sweet, delicious and fresh flavour of the strawberry and will bring a touch of sweetness to your drinks, alcoholic or non-alcoholic. It is ideal for elevating lemonades, milkshakes, Frozen cocktails, Spritzers or Margaritas...

PRODUCT FEATURES

Strawberry juice : 18%
High concentration : dilution 1+8
Authentic taste, natural flavouring
Pure beetroot sugar from France
Preservative free
Conservation: 3 months after opening
Date of minimum durability : 24 months to production
Multi-uses: Mojito, Spritzer, Martini, Lemonade, Iced Tea, Frappé...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated strawberry juice, natural flavouring, acid: citric acid, colour: anthocyanin.

Strawberry juice: 18%.

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

RAPHAËL DURON

MONIN Beverage Innovation Director

"If there is a must have syrup in the whole MONIN range, it is obviously MONIN Strawberry syrup. As a french boy, I grew up drinking it just topped with cold water or milk, but there is so much more to do with it! It allows you to create loads of beverages, from delicious milkshakes, iced teas and lemonades, to fruity daiquiris and other twisted classic cocktails. The rich flavour of fresh strawberry with a touch of strawberry jam should give you plenty of ideas to build your own signature drinks. It pairs wonderfully with frosted mint and mojito mint, white chocolate, balsamic vinegar, basil and so many more... Endless possibilities for creative minds!"

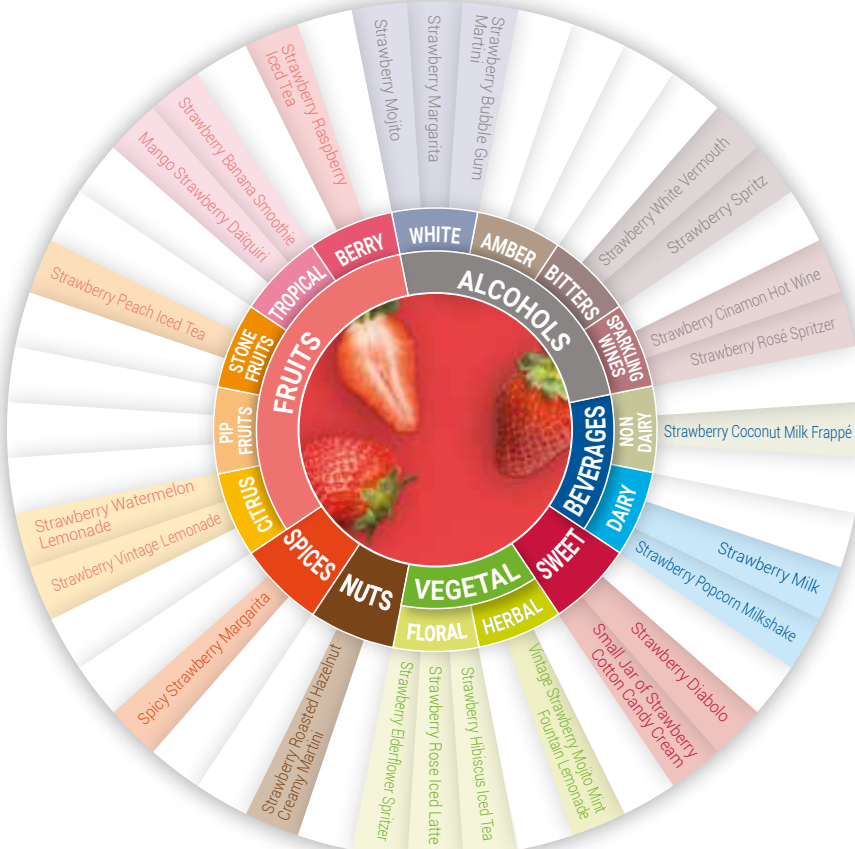
STRAWBERRY SPARKLING CLOUDY LEMONADE



- 10 ml MONIN Strawberry syrup
- 20 ml MONIN Cloudy Lemonade syrup
- 240 ml sparkling water

Pour all ingredients into a glass filled with ice cubes. Stir. Garnish with a lemon slice and strawberry slice. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Strawberry Rosé Spritzer

- 20 ml MONIN Strawberry syrup
- 120 ml rosé wine
- 60 ml soda water

Pour all ingredients into a large wine glass filled with ice cubes. Stir gently. Garnish with a sliced strawberry and a rosemary sprig. Serve.



Virgin Strawberry Colada

- 20 ml MONIN Strawberry syrup
- 20 ml Le Fruit de MONIN Coconut
- 120 ml pineapple juice

Pour all ingredients into a blender jug. Add ice cubes. Blend until smooth. Pour mix into a Hurricane glass with ice cubes. Garnish with a strawberry and a mint sprig. Serve.



Strawberry Popcorn Milkshake

- 15 ml MONIN Strawberry syrup
- 10 ml MONIN Popcorn syrup
- 1 scoop Le Frappé de MONIN Vanilla
- 150 ml milk

Pour all ingredients into a blender jug. Cover with ice cubes. Blend until smooth. Pour mix into serving glass. Garnish with a sliced strawberry and a popcorn. Serve.



Strawberry Mojito Mint Sparkling Lemonade Dispenser

- 100 ml MONIN Strawberry syrup
- 100 ml MONIN Mojito Mint syrup
- 400 ml MONIN Cloudy Lemonade Base syrup
- 4,8 L soda water

Pour all recipe ingredients into a beverage dispenser. Add lemon slices for garnish. Fill with ice cubes to top. Stir well. Add a mint bouquet and a few strawberries on the top. Serve drinks through the tap.



Strawberry Frozen Daiquiri

- 20 ml MONIN Strawberry syrup
- 20 ml MONIN Lime Rantcho Concentrate
- 1 scoop Le Frappé de MONIN Non Dairy
- 50 ml white rum

Pour all ingredients into a blender jug. Cover with ice cubes. Blend until smooth. Pour mix into a chilled coupe. Garnish with a sliced strawberry. Serve.



Strawberry Mojito

- 20 ml MONIN Strawberry syrup
- 10 ml MONIN Mojito Mint syrup
- 40 ml light rum
- 4 lime wedges
- 8 mint leaves
- Soda water

Muddle mint leaves and lime with MONIN flavours in a glass. Fill the glass with crushed ice. Add rum. Stir. Top with soda water. Stir gently. Add more crushed ice. Garnish with a mint sprig. Serve.

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DRINK RESPONSIBLY