

Le Sirop de **MONIN®**

Jasmine



Cultivated for their fine perfume, jasmine flowers open their petals at dusk releasing their powerful odour. Jasmine's beautiful fragrance is commonly used in perfumes, incense and as an essential oil and is popularly consumed in tea to revitalise and restore energy balance.

MONIN Jasmine syrup captures the natural fragrant flavour of this night blooming flower and bottles the nose of fresh cut jasmine allowing you to create delicately aromatic asian-inspired cocktails, smoothies and teas.

PRODUCT FEATURES

Jasmin extract
High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 36 months to production
Multi-uses: Margarita, Cosmo, Martini, Spritz, Iced Tea Latte...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural flavor, acidifying acid: citric acid, emulsifiers: gum acacia, gum ester, preservative: potassium sorbate. **Contains jasmine extract.**

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

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input 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

"MONIN gives us the opportunity to taste this beautiful gift of nature by using it in different culinary and beverage applications. MONIN Jasmine syrup goes well with teas, smoothies and gives to all your drinks a very pleasant and refreshing flower taste."

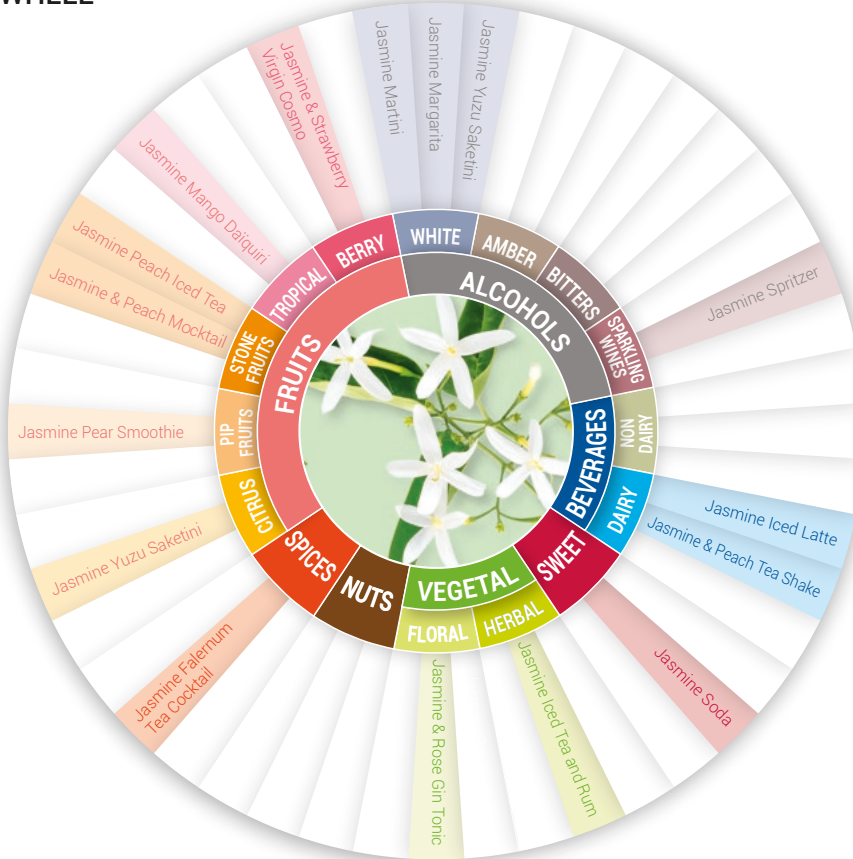


JASMINE MARTINI

- 20 ml MONIN Jasmine syrup
- 15 ml MONIN Triple Sec Curaçao liqueur
- 40 ml vodka
- 10 ml lemon juice

Shake all ingredients with ice cubes. Strain into a chilled cocktail coupe. Garnish with a lemon peel. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Jasmine Margarita

- 40 ml MONIN Jasmine syrup
- 20 ml MONIN Lime Rantcho concentrate
- 40 ml tequila
- 10 ml triple sec liqueur

Pour all ingredients into a blender cup. Cover with ice cubes. Blend until smooth (35 sec.). Pour into a margarita glass. Garnish with a lime zest. Serve.



Jasmine Iced Tea & Rum

- 20 ml MONIN Jasmine syrup
- 40 ml light rum
- 100 ml cold black tea
- 20 ml fresh orange juice

Build all ingredients into a tumbler glass filled with ice cubes. Stir well. Garnish and serve.



Jasmine & Strawberry Virgin Cosmo

- 20 ml MONIN Jasmine syrup
- 15 ml MONIN Triple Sec Curaçao syrup
- 60 ml cranberry juice
- 30 ml lemon juice
- 4-5 fresh strawberries

Muddle strawberries with MONIN syrups into a shaker tin. Add remaining ingredients and ice cubes. Shake vigorously. Double strain into an Old Fashioned glass filled with ice cubes and serve.



Jasmine & Peach Mocktail

- 15 ml MONIN Jasmine syrup
- 15 ml MONIN Peach syrup
- Ginger ale
- 4 peach slices
- 1 tsp honey

Muddle peach slices with MONIN syrups and honey into a tumbler glass. Fill the glass with ice cubes. Top with ginger ale. Stir gently. Garnish with fresh fruits. Serve.



Jasmine Iced Latte

- 30 ml MONIN Jasmine syrup
- 150 ml milk
- 30 ml espresso

Pour syrup and milk into a tall glass filled with ice cubes. Stir gently. Add espresso gently on top. Serve.



Jasmine Soda

- 15 ml MONIN Jasmine syrup
- 75 ml cranberry juice
- 100 ml soda water

Pour syrup and juice into a glass filled with crushed ice. Top with soda water. Stir gently. Garnish with a lime wedge. Serve.

MONIN
monin.com



DRINK RESPONSIBLY