

# *Le Sirop de* **MONIN®**

## *Blackcurrant*



A plant originally from Europe, the blackcurrant bush has been cultivated since the Renaissance. Strongly established in France, this pretty berry, with its sweet and slightly bitter flavour is enjoyed both in dishes and drinks, notably in the famous crème de cassis.

MONIN Blackcurrant syrup brings a sweet and fruity flavour with hints of bitterness to all of your creations, such as a Collins, Mojito and even in your smoothies!

### **PRODUCT FEATURES**

Blackcurrant juice: 23%  
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: 36 months to production  
Multi-uses: Wine Cocktails, Cocktails, Iced Teas, Lemonades, Martinis, Smoothies...

### **FORMAT**

70 cl

### **INGREDIENTS**

Sugar, water, concentrated blackcurrant and other fruit juice, natural blackcurrant flavouring with other natural flavourings. Total fruit juice: 29%, including **23% blackcurrant juice**.

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

## RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Blackcurrant syrup concentrates the delicate smell of this dark berry world widely appreciated. Its rich, juicy and subtle taste of blackcurrant bud makes it an ideal ingredient to flavour wine based beverages: kir, spritzer or mulled wine. Into cocktails, white spirits will highlight its fruity berry taste and its vegetal and refreshing notes. Blackcurrant also marries well with coffee in cold applications like iced lattes or even a cold brew, and for more indulgency pair it with chocolate into a succulent mocha. I like to use it to bring a fruity flavour to a white iced tea, thirst quenching and delicious it is."

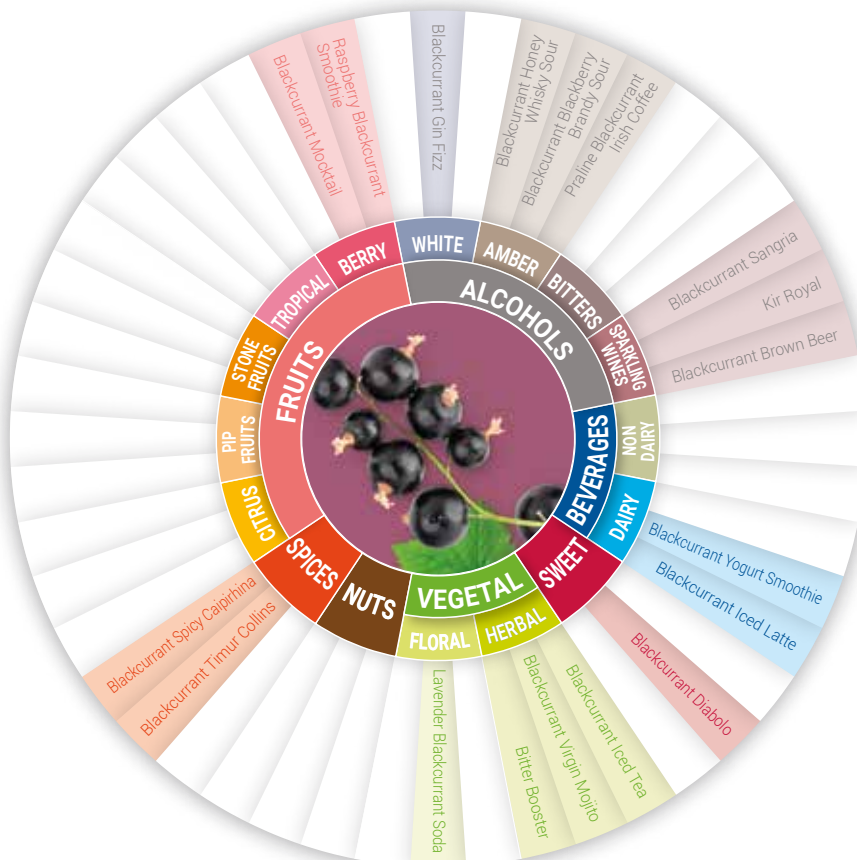


## KIR ROYAL

- 20 ml MONIN Blackcurrant syrup
- 120 ml Champagne

Pour MONIN syrup into a Champagne glass and top with chilled Champagne. Serve.

## ASSOCIATIONS WHEEL



## APPLICATIONS



### Blackcurrant Sangria

- 15 ml MONIN Blackcurrant syrup
- 15 ml MONIN Sangria Mix syrup
- 150 ml red wine

Pour MONIN syrups into a large wine glass filled with ice cubes, and top with red wine. Stir well. Garnish with fresh citrus wheels and red berries. Serve.



### Blackcurrant Timur Collins

- 15 ml MONIN Blackcurrant syrup
- 15 ml Paragon Timur Berry Cordial
- 45 ml vodka
- 100 ml soda water
- 10 ml lemon juice

Combine all ingredients into an ice filled highball glass. Top with soda water and stir gently. Garnish and serve.



### Blackcurrant Brown Beer

- 20 ml MONIN Blackcurrant syrup
- 250 ml brown beer

Pour MONIN syrup into an ice filled large beer glass and top with chilled brown beer. Garnish with berries on a skewer. Serve.



### Blackcurrant Virgin Mojito

- 20 ml MONIN Blackcurrant syrup
- 10 ml MONIN Mojito Mint syrup
- 150 ml soda water
- 1/2 lime in dices
- 10 mint leaves

Place mint leaves and lime cut in dices at the bottom of a glass. Pour MONIN syrups and muddle everything. Fill the glass with crushed ice and top with soda water. Stir gently. Add more crushed ice. Garnish with a mint sprig. Serve.



### Blackcurrant Sparkling Lemonade

- 10 ml MONIN Blackcurrant syrup
- 20 ml MONIN Cloudy Lemonade Base syrup
- 240 ml soda water

Pour MONIN products into a lemonade jar filled with ice cubes and top with soda water. Stir gently. Garnish with a lemon slice and a mint sprig. Serve.



### Bitter Booster

- 15 ml MONIN Blackcurrant syrup
- 30 ml MONIN Bitter concentrate
- 100 ml kombucha
- 60 ml cranberry juice

Pour MONIN products and cranberry juice into a shaker filled with ice cubes. Shake well. Strain into a jar filled with ice cubes. Top with kombucha. Stir gently. Garnish with red berries and a rosemary sprig. Serve.

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DRINK RESPONSIBLY

