

Le Fruit de MONIN®

Yuzu



Originally from East Asia, yuzu combines the enchanting flavours of grapefruit, lemon and tangerine. Widely spread in Korea and Japan, now embraced and championed by the leading chefs in occidental cuisine, yuzu is the new premium citrus must-have on menus. Tangy and tart with a sensual citrus fragrance, Le Fruit de MONIN Yuzu adds an unique and unforgettable flavour to refreshing cocktails or a soothing touch to a hot drink when under the weather!

PRODUCT FEATURES

Contains the equivalent of 45% of fruit including 25% of yuzu
 High concentration: dilution 1+6
 Authentic taste, natural flavourings
 Storage: ambient
 Conservation: 4 weeks after opening
 Date of minimum durability: 18 months from production
 Convenient and easy to use
 15ml pumps available
 Multi-uses: Lemonades, Iced Teas, Mojitos, Sours, Collins, Frozen Yogurt, Gin & Tonic, Signature Cocktails

FORMAT

1L

INGREDIENTS

Sugar, yuzu and lemon juice, bitter orange pulp, concentrated orange juice, acids: citric acid and sodium citrate, natural flavouring, thickener: pectin, preservative: potassium sorbate. **Contains the equivalent of 45% of fruit including 25% of yuzu.**

1 case	4 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

JASON SOON

MONIN Beverage Innovation Director

"This beautiful citrus flavour with subtle floral notes is a great replacement of lemon and lime. Not only does it add a perfect twist to any classic cocktail but is also amazing with soda applications, smoothies and sherbets. My personal favourite is to use Le Fruit de MONIN Yuzu in a classic Margarita, with its smooth, sweet and sour touch. Welcome to the new age of cocktails!"

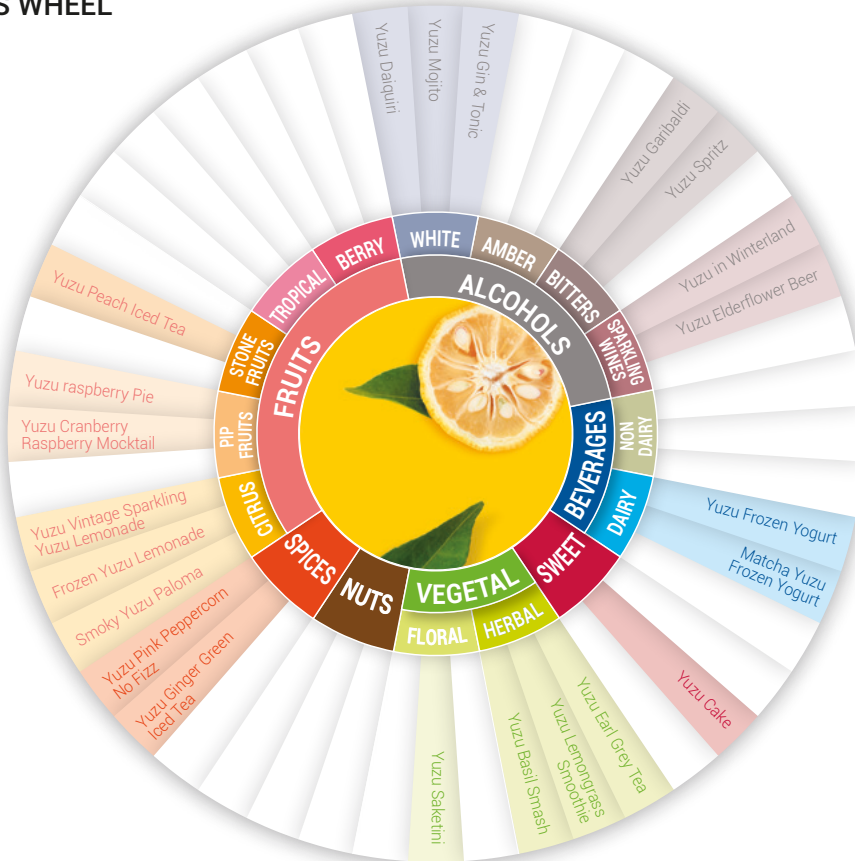


YUZU GIN AND TONIC

- 30 ml Le Fruit de MONIN Yuzu
- 40 ml gin
- 120 ml tonic water

Pour MONIN fruit mix and gin in a copa glass. Stir well. Fill up with ice cubes and top with tonic water. Stir gently. Garnish with dehydrated citrus slices. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Yuzu Peach Iced Tea

- 15 ml Le Fruit de MONIN Yuzu
- 20 ml MONIN Peach Tea syrup
- 180 ml still water

Pour all ingredients into a tumbler filled with ice cubes. Stir well and garnish with citrus slices. Serve.



Yuzu Vintage Sparkling Lemonade

- 15 ml Le Fruit de MONIN Yuzu
- 20 ml MONIN Cloudy Lemonade Base
- 240 ml soda water

Pour all ingredients into a lemonade jar filled with ice cubes. Stir. Garnish with a lemon wheel and an orange zest. Serve.



Yuzu Ginger Green Iced Tea

- 15 ml Le Fruit de MONIN Yuzu
- 30 ml MONIN Green Tea concentrate
- 10 ml MONIN Ginger syrup
- 180 ml soda water or still water

Pour all ingredients into an iced filled tumbler. Stir. Garnish and serve.



Yuzu Mojito

- 30 ml Le Fruit de MONIN Yuzu
- 40 ml light rum
- 10 mint leaves
- ½ lime in dices
- Soda water

Muddle mint, lime and MONIN Yuzu fruit mix into a glass. Fill up with crushed ice and add rum. Top with soda water. Stir gently. Add more crushed ice and garnish with a mint bouquet. Serve.



Frozen Yoghurt Yuzu

- 30 ml Le Fruit de MONIN Yuzu
- 1 cuillère Le Frappé de MONIN Yogurt
- 120 ml milk

Pour all ingredients into a blender jug and add the ice content of a 360 ml glass. Blend until smooth (30 sec.). Pour into a smoothie glass. Garnish and serve.



Yuzu Sake/ini

- 20 ml Le Fruit de MONIN Yuzu
- 5 ml MONIN Rose syrup
- 20 ml sake
- 20 ml vodka
- 10 ml dry vermouth
- 10 ml lime juice

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled martini glass. Garnish and serve.

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DRINK RESPONSIBLY