

GRANNY SMITH APPLE



Granny Smith is one of the most popular cooking apples, although it is also consumed raw as a tasty, moveable feast for snacking on the run. Extremely versatile, it was originally cultivated in Australia in the 1860s by Maria-Ann Smith. Its vibrant green, crispy crunch, which delivers a juicy, perfectly balanced acidic, sweet flavour, has been enjoyed ever since.

The crisp, sweet bite of Le Fruit de MONIN Granny Smith Apple is hard to resist. It brings the perfect amount of juicy apple orchard tanginess to your cocktails, sodas, lemonades or smoothies.


MONIN®



Stéphane MOESLE
MONIN Beverage Innovation Director

“Due to its ripe green apple taste Le Fruit de MONIN Granny Smith Apple will give a great complex flavour to your drinks from sweet to tart to fruity! This amazing product brings a fresh and summery fragrance and texture to my beverages, from a simple smoothie to the ultimate apple martini. My favourite use of Le Fruit de MONIN Granny Smith Apple is in a cold tea with MONIN Lemon Tea syrup, garnished with lemon and apple slices. Enjoy!”

Tasting Notes



COLOUR
Shiny, translucent light green

NOSE
Fresh green apple

ATTACK
Intense taste of green apple, with tart notes

LENGTH IN MOUTH
Long-lasting freshness feeling



Granny Smith Apple Frozen Daiquiri

- 45 ml Le Fruit de MONIN Granny Smith Apple
- 40 ml rum
- 20 ml fresh lime juice

Blend all ingredients with ice cubes until smooth. Serve into a chilled martini glass.



Granny Smith Apple Soda

- 15 ml Le Fruit de MONIN Granny Smith Apple
- 10 ml fresh lemon juice
- 120 ml soda water

Build all ingredients in a tumbler glass filled with ice cubes. You can replace fresh lemon juice with MONIN Lemon Rantcho.



Granny Smith Apple Collins

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 40 ml gin
- 20 ml lemon juice
- Soda water

Combine ingredients in a glass filled with ice cubes. Top with soda water. Stir and serve.



Granny Smith Apple Smoothie

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth. Serve into a smoothie glass.



Granny Smith Apple Mojito

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 40 ml light rum
- 8 mint leaves
- 1/2 lime
- Soda water

Muddle lime and mint leaves with MONIN flavouring. Fill glass with crushed ice. Add remaining ingredients. Stir and serve with a straw.



Granny Smith Apple White Tea

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 250 ml hot white tea
- 2 slices of fresh ginger
- 1 cinnamon stick

Combine all ingredients into a pre-heated mug. Let infuse and serve.



Granny Smith Apple Cucumber Martini

- 15 ml Le Fruit de MONIN Granny Smith Apple
- 10 ml MONIN Cucumber syrup
- 50 ml vodka
- 15 ml fresh lemon juice

Shake all ingredients with ice cubes and strain into an old fashioned glass filled with ice cubes. Serve. You can garnish with cucumber slices.



Granny Smith Apple Mocktail

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 10 ml MONIN Spicy Mango syrup
- 80 ml orange juice
- 30 ml pineapple juice
- 10 ml lemon juice

Shake all ingredients with ice cubes and strain into a hurricane glass filled with ice cubes. Serve.



Granny Smith Apple Wine

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 15 ml MONIN Elder Flower syrup
- 120 ml white wine
- 1 lime wedge

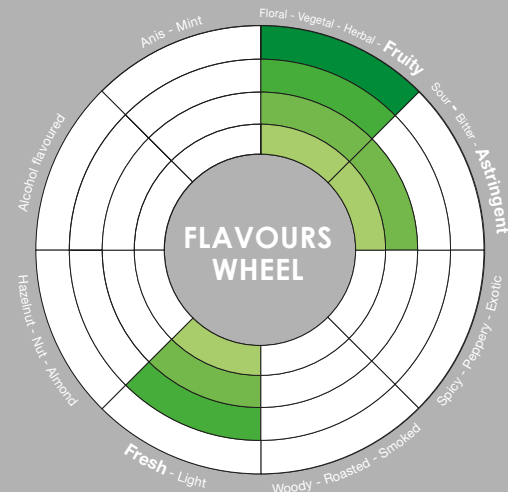
Build all ingredients except lime into a wine glass filled with ice cubes. Squeeze the lime wedge on top. Serve.



Granny Smith Apple Shake

- 30 ml Le Fruit de MONIN Granny Smith Apple
- 10 ml MONIN Speculoos syrup
- 150 ml milk

Spindle mix all ingredients with ice cubes. Pour into a tumbler glass and serve.



FLAVOURS ASSOCIATIONS

Mint, tea, citrus, herbs, tropical fruits

APPLICATIONS

Smoothies, cocktails, mocktails, sodas, iced teas, milkshakes, toppings

FORMAT

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With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

