

Le Fruit de MONIN®

Jabuticaba



Jabuticaba is the first fruit in Le Fruit de MONIN's range that does not grow on a stem, but on a trunk!

From the southeast of Brazil, this berry is 3 to 4 cm in diameter with a purplish-blue colour. Its flesh is white and gelatinous, with woody notes and gourmet flavour that is similar to a grape. This resemblance has earned it its nickname "Brazilian Vine".

Original and versatile, create all the classics with an exotic twist, thanks to Le Fruit de MONIN Jabuticaba. It will also be a new source of inspiration for signature applications.

PRODUCT FEATURES

Contains the equivalent of 50,1% of jabuticaba puree
High concentration: dilution 1+6
Authentic taste, natural flavourings
Conservation: 4 weeks after opening
Date of minimum durability: 18 months from production
Practical and easy to use
15 ml pumps available
Multi-uses: Cocktails, Mocktails, Iced Teas, Lemonades, Smoothies, Iced lattes...

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INGREDIENTS

Sugar, jabuticaba puree, acid: citric acid, natural flavour, colouring foods: black carrot and hibiscus extracts, thickener: pectin, acidity regulator: sodium citrate, preservative: potassium sorbate. **Contains the equivalent of 50,1% of jabuticaba puree.**

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

RAPHAËL DURON

MONIN Senior Beverage Expert

"Dive into into brazilian culture with Le Fruit de MONIN Jabuticaba and twist your favorite drinks with this new genuine flavour which will bring an original berry taste and a bright purple colour to your creations. From cocktails to refreshments, it offers a large array of possibilities to flavour all kinds of beverages. What about a reinterpreted Caipirinha or a Bramble ? Are you more into Frozen yogurts or a Cold Brew Iced Latte with our new Jabuticaba ? Have a look at our recipes or unleash your creativity and please your customers with new astonishing signature drinks!"

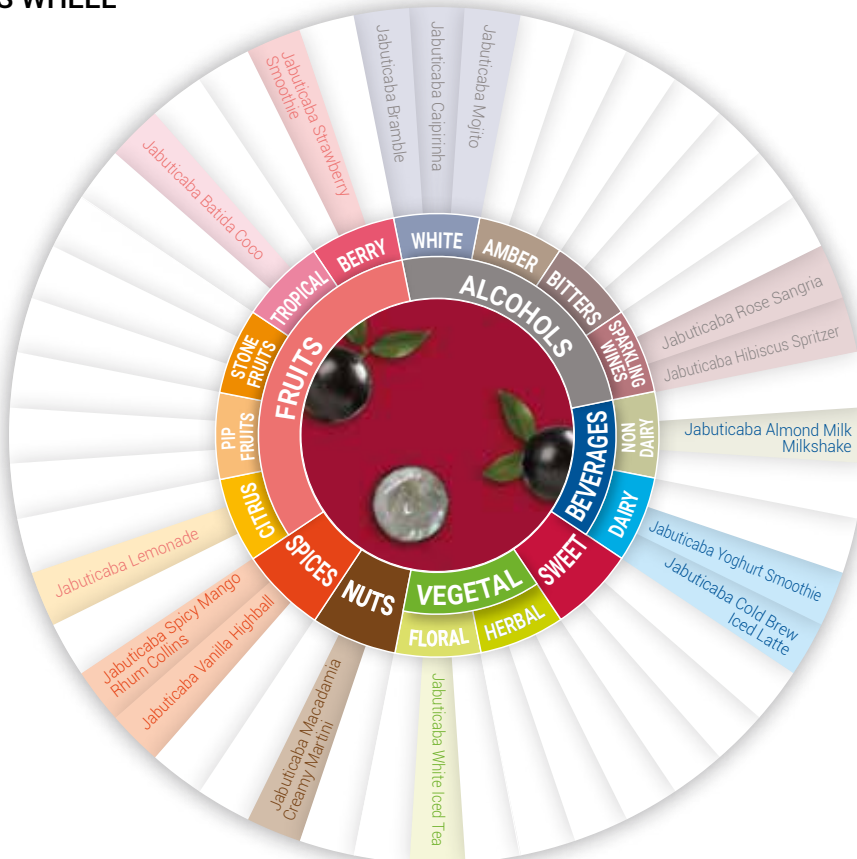


JABUTICABA WHITE ICED TEA

- 15 ml Le Fruit de MONIN Jabuticaba
- 30 ml Le Concentré de MONIN White Tea
- 180 ml water

Pour all ingredients into a tumbler with ice cubes. Stir well with a barspoon. Garnish with red berries. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Jabuticaba Caipirinha

- 30 ml Le Fruit de MONIN Jabuticaba
- 60 ml cachaça
- 1/2 lime in dices

Muddle lime and Le Fruit de MONIN Jabuticaba into a rocks glass. Fill up with crushed ice and add cachaça. Stir well. Add more crushed ice. Garnish with a lime wedge. Serve.



Jabuticaba Bramble

- 20 ml Le Fruit de MONIN Jabuticaba
- 40 ml gin
- 20 ml lemon juice

Pour all ingredients into a shaker filled with ice cubes. Shake well and strain into an ice filled old fashioned glass. Garnish with a lemon wheel and red berries. Serve.



Jabuticaba Yoghurt Smoothie

- 30 ml Le Fruit de MONIN Jabuticaba
- 1 scoop Le Frappé de MONIN Yoghurt
- 120 ml milk

Pour all ingredients into a blender jug with the ice content of a 360 ml glass. Blend until smooth (30 sec.). Pour into a smoothie glass. Garnish with red berries. Serve.



Jabuticaba Vanilla Highball

- 15 ml Le Fruit de MONIN Jabuticaba
- 10 ml Le Sirop de MONIN Vanilla from Madagascar
- 20 ml Le Concentré de MONIN Rantcho Lemon
- 40 ml vodka
- 100 ml soda water

Pour all ingredients except soda water into a highball glass. Stir well with a barspoon. Add ice cubes and top up with soda water. Stir gently. Garnish with a lemon wheel. Serve.



Jabuticaba Cold Brew Iced Latte

- 30 ml Le Fruit de MONIN Jabuticaba
- 50 ml Le Concentré de MONIN Cold Brew
- 200 ml milk or plant-based milk

Pour Le Fruit de MONIN Jabuticaba and milk into a large glass filled with ice cubes. Stir well. Pour MONIN Cold Brew concentrate on top of the drink. Serve without stirring.



Jabuticaba Mojito

- 30 ml Le Fruit de MONIN Jabuticaba
- 40 ml cuban rum
- 100 ml soda water
- 1/2 lime in dices
- 8-10 fresh mint leaves

Muddle lime mint and Le Fruit de MONIN Jabuticaba into a tumbler. Fill up with crushed ice and pour rum. Top up with soda water. Stir gently. Add more crushed ice and garnish with a fresh mint sprig. Serve.

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DRINK RESPONSIBLY