

Le Fruit de MONIN®

Lime

The lime is a bright green, tropical citrus fruit. It is characterised by a subtle flavour whose freshness and fragrance are provided by its zest, its flesh and its juice. It is both this singularity and strength that Le Fruit de MONIN Lime embodies, and what make it a key player in the world of cocktail and gastronomy.

PRODUCT FEATURES

- 51% of lime puree
- Authentic taste
- Conservation: ambient stable
- Best before: 24 months and 1 month after opening
- Multi-uses: cocktails, smoothies, frappes, ...
- Easy-to-use design & hygienic closure
- 15 ml pumps available

FORMAT

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INGREDIENTS

Sugar, lime juice, lime peel, concentrated lime and lemon juice, acids: sodium citrate, citric acid, natural lemon flavouring, thickener: pectin, natural flavouring, preservative: potassium sorbate. Contains the equivalent of 51% of fruit including 31% lime.



1 case	4 bottles
1 layer	24 cases
1 pallet	96 cases

- NATURAL FLAVOURING
- GLUTEN FREE
- COLORING FREE
- OGM FREE
- VEGAN
- ALLERGENS FREE
- LACTOSE FREE

JULIE SEVRE

MONIN Beverage Innovation Director

"This citrus fruit from South America, known and renowned by bartenders everywhere, is announcing its return to the cocktail scene with Le Fruit de MONIN Lime. This small fruit brings freshness and a hint of sweetness to your cocktails. Perfect in a frozen cocktail or daiquiri with a twist, it will bring balance and sourness to your drinks."



LIME FROZEN

- 20 ml Le Fruit de MONIN Lime
- 10 ml MONIN Amaretto syrup
- 1 scoop Le Frappé MONIN Non Dairy
- 120 ml water

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Garnish with a lime zest and almond powder. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Spicy Frozen Daiquiri

- 20 ml Le Fruit de MONIN Lime
- 15 ml MONIN Spicy Mango syrup
- 40 ml dark rum
- Ice cubes

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a martini glass. Garnish and serve.



Lime Sorbet

- 500g Le Fruit de MONIN Lime
- 500g water

Mix all ingredients together with a whisk. Pour the mix into an ice cream maker for 1 h. Store in the freezer at -18°C. Serve.



Lime Moscow Mule

- 20 ml Le Fruit de MONIN Lime
- 40 ml vodka
- Ginger beer

Combine ingredients in a glass filled with crushed ice. Stir. Garnish with lime and ginger. Serve.



Raspberry Lime Iced Tea

- 15 ml Le Fruit de MONIN Lime
- 20 ml MONIN Raspberry Tea syrup
- 180 ml water

Combine ingredients in a glass filled with ice cubes. Stir. Serve.



Lime Rosemary Fizz

- 30 ml Le Fruit de MONIN Lime
- 100 ml pink grapefruit juice
- Soda water
- Fresh rosemary

Pour ingredients into a lemonade jar filled with ice cubes. Add rosemary and top with soda water. Serve.



Lime Smooth'

- 20 ml Le Fruit de MONIN Lime
- 1 egg white
- 40 ml gin

Combine ingredients in a shaker in the order listed. Dry Shake add ice cubes and shake a second time. Strain into a chilled martini glass. Garnish with kaffir lime zest. Serve.

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DRINK RESPONSIBLY

