

# Le Sirop de MONIN®



## Spiced Red Berries

With an unique aromatic complexity brought by its various fruit juices (blueberry, cranberry, elderberry & raspberry) and spices (cinnamon, clove...), MONIN Spiced Red Berries syrup opens the door to a flavour discovery and a wide range of uses. Discover this new syrup and explore it as a complex tool that can twist your beverages all year long from hot to cold ones, going from iced teas to signatures cocktails.

### PRODUCT FEATURES

Total fruit juice: 13%, including 5% blueberry juice, 3% cranberry juice, 1% elderberry juice and 1% raspberry juice.

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 24 months from production

Multi-uses: Mulled Wine, Lemonades, Iced Teas, Signature Cocktails...

### FORMAT

70 cl

### INGREDIENTS

Sugar, water, acid: citric acid, natural blueberry flavouring with other natural flavourings, colour: anthocyanins, natural cranberry flavouring with other natural flavourings, natural cinnamon flavouring with other natural flavourings, natural flavouring, natural clove flavouring. **Total fruit juice: 13%, including 5% blueberry juice, 3% cranberry juice, 1% elderberry juice and 1% raspberry juice.**

<b>1 case</b>	6 bottles
<b>1 layer</b>	24 cases
<b>1 pallet</b>	96 cases

- |                                                         |                                                   |
|---------------------------------------------------------|---------------------------------------------------|
| <input checked="" type="checkbox"/> NATURAL FLAVOURINGS | <input checked="" type="checkbox"/> GLUTEN 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

**ALEXANDRE LAPIERRE**  
MONIN Senior Beverage Expert

"MONIN Spiced Red Berries syrup is not only a syrup but a concept, its combinations of natural and carefully selected berries with no artificial coloring makes it a pleasant flavoring for a large panel of beverages.

Despite its main usage as mulled wine, made alcoholic or not, it could be used to spiced up your favorite lemonades served chilled or frozen, iced sparkling or still teas and also to twist your preferred classics ! Imagine a Negroni slightly enhanced with this new flavor, a classical Bramble revisited, or a signature Tini's.

At Monin, we love to say that the only limit is our imagination, so let's give a kick to any beverages that will provide an excitement."

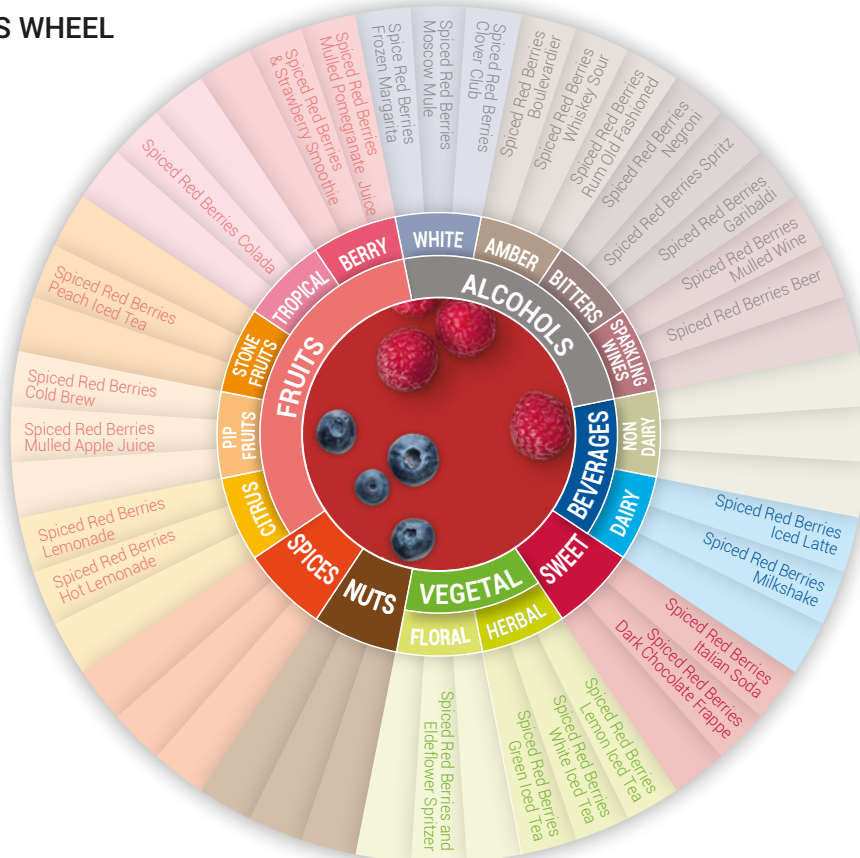


**SPICED RED BERRIES LEMONADE**

- 20 ml MONIN Spiced Red Berries syrup
- 20 ml MONIN Cloudy Lemonade syrup
- 320 ml soda water

Pour MONIN syrups into a lemonade jar filled with ice cubes. Top with soda water. Stir gently. Garnish with lemon wheels and red berries. Serve.

**ASSOCIATIONS WHEEL**



**APPLICATIONS**



**Spiced Red Berries Boulevardier**

- 15 ml MONIN Spiced Red Berries syrup
- 30 ml rye whiskey
- 30 ml sweet vermouth
- 30 ml Campari®

Pour all ingredients into a mixing glass filled with ice cubes. Stir well to chill and dilute. Strain into an ice filled old fashioned glass. Garnish with an orange zest and red currant. Serve.



**Spiced Red Berries Mulled Juice**

- 40 ml MONIN Spiced Red Berries syrup
- 100 ml pomegranate juice
- 150 ml hot water

Pour all ingredients together in a pitcher. Steam the mixture. Pour into a heat proof glass like a cup or a mug. Garnish with red berries, cinnamon stick and dehydrated orange slice. Serve.



**Spiced Red Berries Garibaldi**

- 20 ml MONIN Spiced Red Berries syrup
- 40 ml Campari®
- 100 ml freshly squeezed orange juice
- 40 ml soda water

Build all ingredients into a wine glass filled with ice cubes. Top with soda water. Stir gently. Garnish with red berries and orange wheels inside the glass, and star anise on top. Serve.



**Spiced Red Berries Clover Club**

- 20 ml MONIN Spiced Red Berries syrup
- 50 ml gin
- 20 ml sweet vermouth
- 20 ml fresh lemon juice
- 1 egg white

Pour all ingredients into a shaker filled with ice cubes. Shake one first time. Strain into the shaker tin and throw away ice. Shake a second time without ice to emulsionnate egg white (reverse dry shake technique). Double strain into a chilled coupe. Garnish with cinnamon powder and dried flowers. Serve.



**Spiced Red Berries Cold Brew**

- 20 ml MONIN Spiced Red Berries syrup
- 40 ml MONIN Cold Brew concentrate
- 160 ml water

Pour MONIN products into an ice filled glass. Top with water and stir well. Garnish with red berries and a mint sprig. Serve.



**Spiced Red Berries White Iced Tea**

- 20 ml MONIN Spiced Red Berries syrup
- 20 ml MONIN White Tea concentrate
- 180 ml water

Pour MONIN products into an ice filled glass. Top with water and stir well. Garnish with red berries. Serve.



DRINK RESPONSIBLY

