

Ginger



The word of the expert

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Senior Beverage Expert

Last few years ginger took part as one of the most trendy flavour in the drinks industry, and today is the must have ingredient to be used in many applications. Our Ginger concentrate brings to your creation the best of ginger, spiciness, herbal notes and sourness. Unleash your creativity to craft delightful mocktails, cocktails, lemonades, kicking natural infusions, and elevate your culinary creations.

NATURAL FLAVOURINGS
COLOURING FREE
VEGAN
GMO FREE
ALLERGEN FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS

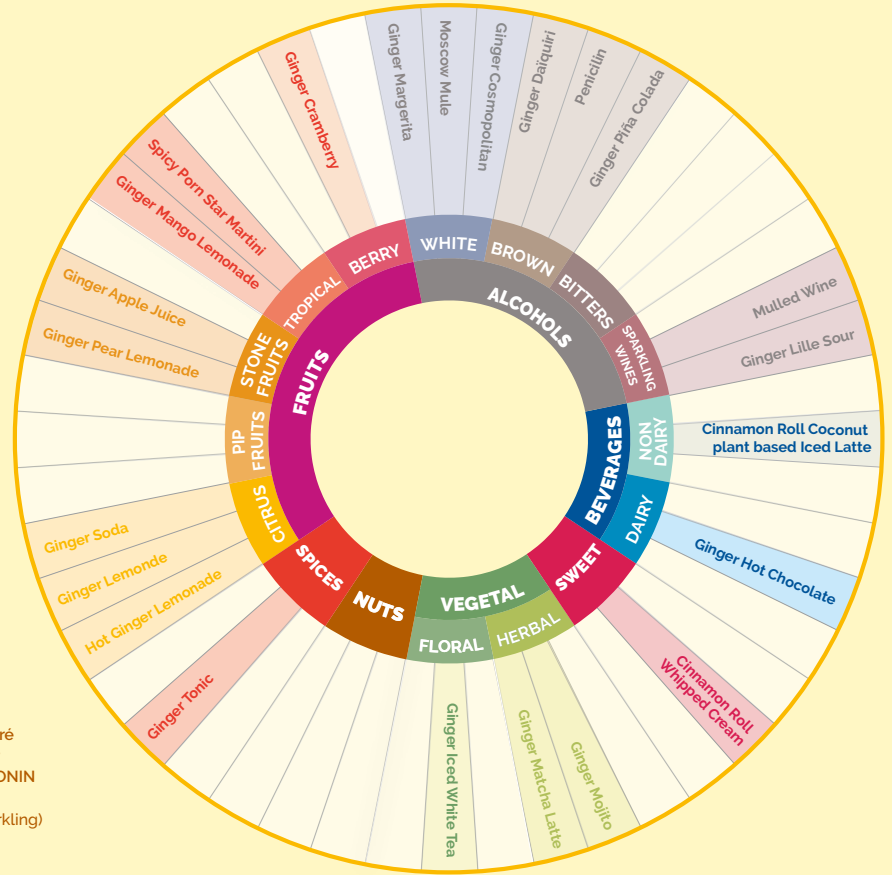
ASSOCIATIONS WHEEL



Ginger Amaretto

Pour all ingredients into a shaker with ice cubes. Shake one first time. Strain into the small tin and throw away ice. Shake a second time without ice (reverse dry shake technique). Double strain into an old fashion glass filled with fresh iced cubes. Garnish with a orange peel. Serve.

- 15 ml Le Concentré de MONIN Ginger
- 25 ml Le Concentré de MONIN Lemon Rantcho
- 45 ml La Liqueur de MONIN Amaretto
- 30 ml egg white or vegan foamer alternative



Ginger Lemonade

Mix the Ginger concentrate with Lemonade mix and water in a glass filled with ice, finish it with a sprig of mint and lemon wheel. Serve. Tip: Instead of Lemonade mix you can use Cloudy Lemonade or Lemon/Lime rantcho

- 10 ml Le Concentré de MONIN Ginger
- 40 Le Sirop de MONIN Lemonade Mix
- Water (still or sparkling)



Ginger Margarita

Pour all ingredients into a shaker with ice cubes. Shake well and strain in a chilled coupette glass. Rim a glass with salt and garnish with a dry lime. Serve.

- 10 ml Le Concentré de MONIN Ginger
- 20 ml Le Concentré de MONIN Lime Rantcho
- 15 ml La Liqueur de MONIN Triple Sec
- 45 ml tequila



Ginger Hot Lemonade

Mix the Ginger concentrate with Lemon rantcho and water in cup. Serve. Tip: add a spoon of Monin Honey syrup

- 10 ml Le Concentré de MONIN Ginger
- 20 ml Le Concentré de MONIN Lemon Rantcho
- Hot water



Mule

Mix all the ingredients in a glass, add crushed ice and top up with soda water. Stir and garnish with sprig of mint and dry ginger. Serve.

- 15 ml Le Concentré de MONIN Ginger
- 15 ml Le Fruit de MONIN Lime or Yuzu
- 40 ml vodka
- 40 ml soda water



Penicillin

Pour all ingredients into a shaker with ice cubes. Shake well and strain into an old fashion glass filled with fresh iced cubes. Garnish with a orange peel. Serve. Rim a glass with salt and garnish with a candied ginger. Serve.

- 10 ml Le Concentré de MONIN Ginger
- 20 ml Le Concentré de MONIN Lemon Rantcho
- 15 ml Le Sirop de MONIN Honey
- 45 ml bourbon whiskey
- 10 ml single malt whiskey



Ginger Soda

Mix the sparkling water and the Ginger concentrate in a glass filled with ice, finish it with a sprig of rosemary or mint. Serve.

- 15 ml Le Concentré de MONIN Ginger
- 200 ml sparkling water

PRODUCT FEATURES

Ginger juice: 39%
 High concentration: dilution 1+8
 A single & pure ginger profile
 Low sugar: 260g/L
 Conservation: 3 months after opening
 Date of minimum durability: 24 months from production
 Multi-uses: lemonade, tea, highball, collins, tiki, mule, shot, cold brew..

INGREDIENTS

Ginger and lemon juice, water, sugar, acid: citric acid, natural ginger flavouring with other natural flavourings, stabiliser: xanthan gum, preservative: potassium sorbate. Ginger juice: 39%.

FORMAT: 70 CL

1 case: 6 bottles 1 layer: 96 cases