

Matcha Green Tea



The word of the expert

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Matcha is the unmissable flavour of the moment. With **Le Concentré de MONIN Matcha Green Tea** you'll be able to create many different drinks in the blink of an eye: lattes, iced lattes, milkshakes, refreshments, cocktails and mocktails ! With its subtle herbaceous notes, umami depth and floral feeling, **Le Concentré de MONIN Matcha Green Tea** will elevate your signature drinks and be your best ally when making coffee shop classics and trendy specialties. I really like to pair it with vanilla, pistachio and yuzu, it compliments so well.

NATURAL FLAVOURING
VEGAN
ALLERGEN FREE
VIBRANT GREEN COLOUR

MONIN®

DRINK RESPONSIBLY

APPLICATIONS

ASSOCIATIONS WHEEL

Matcha Latte



Pour Le Concentré MONIN in a mug or latte glass. Steam milk until frothy then pour it over in the mug with the latte art technic. Serve. For a flavoured version you can add 10 to 20 ml of Le Sirop de MONIN Vanilla from Madagascar, Pistachio or Caramel ...

- 40 ml Le Concentré de MONIN Matcha Green Tea
- 160 ml milk or plant based alternative

Mango Iced Matcha Latte



Add Le Fruit de MONIN in a glass and fill it with ice cubes. Pour milk and then pour slowly Le Concentré de MONIN Matcha Green Tea. Serve without stirring. mélanger.

You can replace Le Fruit de MONIN Mango with Le Fruit de MONIN Strawberry, Blueberry or Red Fruits

- 40 ml Le Concentré de MONIN Matcha Green Tea
- 15 ml Le Fruit de MONIN Mango
- 160 ml milk or plant based alternative

Matcha Milkshake



Pour all ingredients in a blender jug with the ice content of a 360 ml glass. Blend until smooth (30 sec.). Pour into a milkshake glass. Garnish with whipped cream and matcha powder. Serve.

- 30 ml Le Concentré de MONIN Matcha Green Tea
- 1 scoop Le Frappé de MONIN Vanilla
- 150 ml milk

Matcha Green Russian



Pour all ingredients in a shaker with ice cubes. Shake then fine strain into a chilled Nick & Nora glass. Sprinkle matcha powder and pistachio powder on the surface of the glass. Serve.

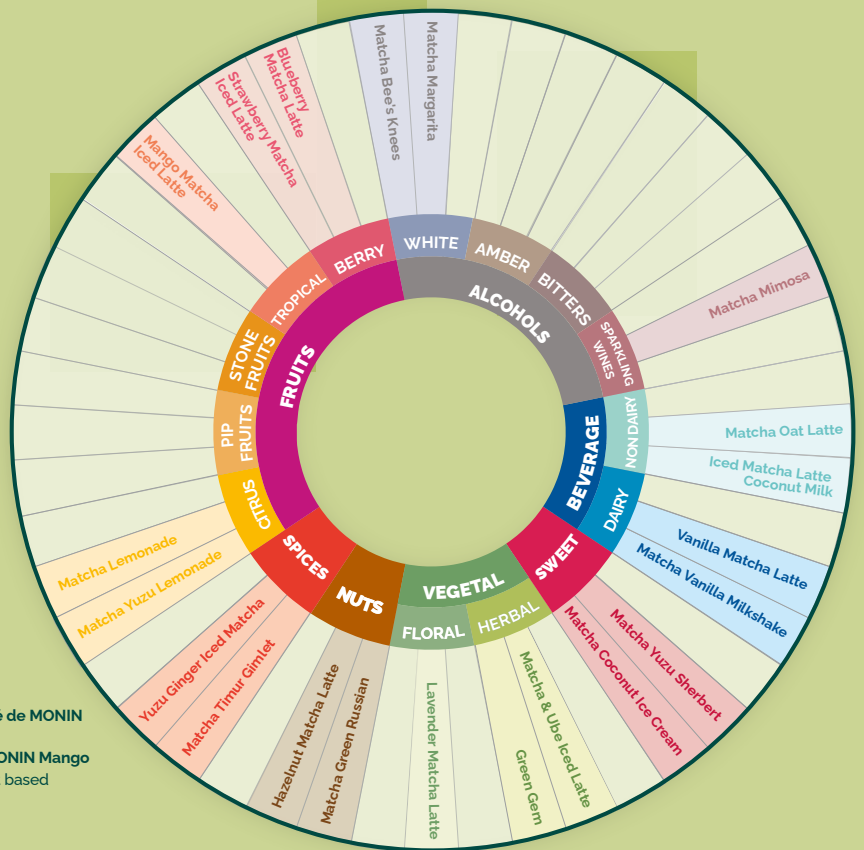
- 20 ml Le Concentré de MONIN Matcha Green Tea
- 10 ml Le Sirop de MONIN Pistachio
- 40 ml vanilla vodka
- 20 ml liquid cream

Green Gem



Pour all ingredients in a shaker with ice cubes. Shake then fine strain into a minimalist old fashioned glass over a large cube of clear ice. Garnish with a white edible flower. Serve.

- 20 ml Le Concentré de MONIN Matcha Green Tea
- 5 ml Le Sirop de MONIN Jasmine
- 50 ml Shochu
- 7.5 ml yuzu juice



Matcha Lemonade



Pour all ingredients in an ice filled glass. Churn lightly. Garnish with lemon wheels. Serve.

- 20 ml Le Concentré de MONIN Matcha Green Tea
- 20 ml Le Sirop de MONIN Cloudy Lemonade Base
- 160 ml soda water

Matcha Timur Gimlet



Pour all ingredients in a mixing glass with ice cubes. Stir to chill and dilute. Strain into a chilled cocktail glass. Express a grapefruit zest on the cocktail surface and garnish with it. Serve.

- 15 ml Le Concentré de MONIN Matcha Green Tea
- 15 ml Paragon Timur Berry cordial
- 45 ml Japanese gin

PRODUCT FEATURES

Made with matcha extract

Dilution : 1:4

Authentic taste, natural flavourings

Conservation: 3 months after opening

Date of minimum durability: 36 months from production

Multi-uses: lattes, iced lattes, lemonades, frappés, cocktails, mocktails...

INGREDIENTS

Water, sugar, green tea extract (1g/l diluted in 1:10), natural matcha green tea flavouring, natural flavouring, colours: E150a, E133, acid: citric acid, salt, preservatives: potassium sorbate, sodium benzoate.

FORMAT: 1 L, 70 cl

1 case:
6 bottles

1 pallet:
96 cases