

CHERRY



Throughout the centuries, cherry trees have been enjoyed for their succulent fruit as well as their beauty...

The luscious, deep dark red of MONIN Cherry syrup brings to mind this shiny crimson fruit with the succulent flesh. A taste of balmy summer days, sweet juicy cherry combined with tangy notes and a bitter almond cherry stone finish.

MONIN Cherry syrup will bring a natural, sweet tang of cherry to cocktails, mocktails, sodas, lemonades and frappes.




MONIN[®]



Raphaël Duron
MONIN Beverage Innovation Director

“Fresh ripe cherry flavour is present in this smooth syrup. Try something different and mix it with beer or put our cherry delight into a classic spritz and you will create drinks with a perfect cherry hint.”



Cherry Beer

- 20 ml MONIN Cherry syrup
- 250 ml lager beer

Pour MONIN Cherry syrup into a beer glass. Top with lager beer. Serve.



Cherry Lemonade

- 20 ml MONIN Cherry syrup
- 50 ml MONIN Lemonade Mix
- 150 ml soda water

Build all ingredients into a glass filled with ice cubes. Stir well. Serve. You can garnish with a mint sprig.



Cherry Gin & Tonic

- 20 ml MONIN Cherry syrup
- 40 ml gin
- 120 ml tonic water

Pour MONIN Cherry syrup and gin into a large wine glass filled with ice cubes. Top with tonic water. Stir gently and serve. You can garnish with a cherry.



Cherry Chocolate Frappé

- 20 ml MONIN Cherry syrup
- 1 scoop Le Frappé de MONIN Chocolate
- 140 ml milk

Pour all ingredients into a blender cup. Cover with ice cubes. Blend until smooth (35 sec.). Pour mix into a milkshake glass. Serve. You can garnish with whipped cream, crushed almonds and a cherry.



Cherry Orange Spritz

- 10 ml MONIN Cherry syrup
- 20 ml MONIN Orange Spritz syrup
- 100 ml sparkling white wine
- 20 ml soda water

Pour MONIN Cherry syrup into a wine glass filled with ice cubes. Top with sparkling wine and soda water. Stir gently and serve. You can garnish with an orange slice and a cherry.



Cherry Mocktail

- 20 ml MONIN Cherry syrup
- 80 ml orange juice
- 80 ml peach juice

Pour fruit juices into a tumbler glass filled with ice cubes. Stir well. Pour MONIN syrup delicately to create a coloured layer at the bottom of the glass. Serve.



Cherry Cosmopolitan

- 15 ml MONIN Cherry syrup
- 15 ml MONIN Triple Sec Curaçao liqueur
- 40 ml vodka
- 30 ml cranberry juice
- 20 ml lime juice

Combine all ingredients into a shaker filled with ice cubes. Shake vigorously. Double strain into a chilled martini glass. Serve. You can garnish with a cherry.



Cherry Hot Chocolate

- 20 ml MONIN Cherry syrup
- 30 ml MONIN Dark Chocolate sauce
- 150 ml milk

Pour MONIN syrup into a latte glass or a mug. Reserve. Steam MONIN Dark Chocolate sauce and milk. Pour the mix into the glass. Stir well. Serve. You can garnish with whipped cream, chocolate powder and a cherry.



Cherry White Chocolate Dessert Drink

- 15 ml MONIN Cherry syrup
- 15 ml MONIN White Chocolate syrup
- 40 ml vodka
- 20 ml fresh cream

Combine all ingredients except soda water into a jam jar glass filled with ice cubes. Top with soda water. Stir well and serve. You can garnish with whipped cream and a cherry.



Cherry Cold Brew Soda

- 30 ml MONIN Cherry syrup
- 50 ml cold brew coffee
- 160 ml soda water

Combine all ingredients into a shaker filled with ice cubes. Shake vigorously. Strain into an old fashioned glass filled with ice cubes. Serve. You can garnish with a cherry.

Tasting Notes



COLOUR

Deep dark red

NOSE

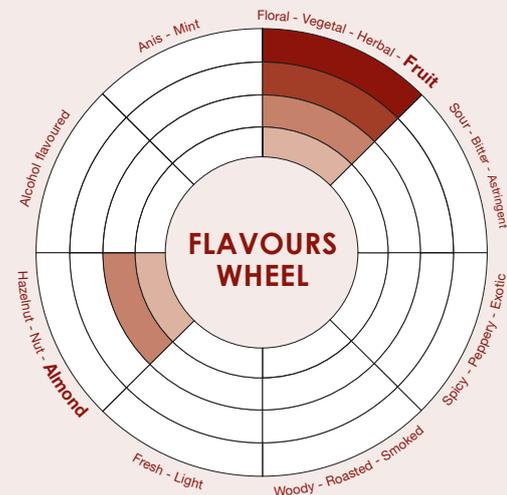
Cherry flesh

ATTACK

Sweet cherry with tangy notes

LENGTH IN MOUTH

Cherry stone



FLAVOURS ASSOCIATIONS

Red fruits, chocolate, nuts

APPLICATIONS

Soda, lemonades, cocktails, mocktails, frappés

FORMAT

25 cl & 70 cl

www.monin.com



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 150 flavours available in more than 150 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.