

Le Fruit de MONIN®

Ruby Grapefruit



A natural hybrid between grapefruit and orange, ruby grapefruit is actually part of the rose pomelo family. Discovered in the 18th century in Puerto-Rico, this citrus fruit was a huge success in the USA before making it to Europe and becoming a key ingredient in cooking, baking and the beverage industry. Le Fruit de MONIN Ruby Grapefruit captures this ensemble of juicy, sweet and slightly sour flavours, and will enable you to create a multitude of refreshing alcoholic and not alcoholic drinks. Add a twist to your classic iced teas, your Paloma cocktails or even your Mojitos.

PRODUCT FEATURES

Contains the equivalent of 50% of grapefruit
High concentration: dilution 1+6
Authentic taste, natural flavourings
Storage: ambient
Conservation: 4 weeks after opening
Date of minimum durability: 24 months from production
Convenient and easy to use
15 ml pumps available
Multi-uses: Lemonade, Iced Tea, Smoothie, Moscow Mule, Gin Sour...

FORMAT

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INGREDIENTS

Sugar, water, grapefruit pulp, concentrated grapefruit juice, natural flavouring, acids: citric acid, sodium citrate, preservative: potassium sorbate, colouring food: black carrot concentrate, thickener: pectin. **Contains the equivalent of 50% of grapefruit.**

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input type="checkbox"/> PRESERVATIVE 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

RAPHAËL DURON

MONIN Beverage Innovation Director

"Ruby grapefruit is a grapefruit variety with a deep pinkish red juicy flesh with almost no seeds. Le Fruit de MONIN Ruby Grapefruit captures the sweet and tangy taste with a slight bitterness of this very popular citrus fruit. In fine weather and under the summer sun, it will be a choice flavor for thirst quenching lemonades, sodas and iced teas, perfect for preparing the unmissable classic cocktail, the Paloma, or even for adding a twist to a Margarita or a Gin Fizz. It will pair magnificently with its citrus cousins, aromatic fresh herbs and red berries. Enough to tickle your imagination and let your creativity run free."



PALOMA

- 30 ml Le Fruit de MONIN Ruby Grapefruit
- 25 ml MONIN Lime Rantcho concentrate
- 40 ml tequila
- 100 ml soda water

Pour all ingredients except soda water into a shaker filled with ice cubes. Shake and strain into an ice filled tumbler rimmed with salt. Top with soda water. Garnish with a grapefruit slice. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Ruby Grapefruit Lemonade

- 20 ml Le Fruit de MONIN Ruby Grapefruit
- 60 ml MONIN Lemonade Mix concentrate
- 180 ml soda water or still water

Build all ingredients into a lemonade jar filled with ice cubes. Stir. Garnish with a lemon wheel and a grapefruit slice. Serve. You can replace MONIN Lemonade Mix concentrate with 20 ml MONIN Cloudy Lemonade syrup.



Ruby Grapefruit Collin's

- 30 ml Le Fruit de MONIN Ruby Grapefruit
- 60 ml MONIN Lemonade Mix concentrate
- 40 ml gin
- 100 ml soda water

Build all ingredients into a Collins glass filled with ice cubes. Top with soda water. Garnish with a grapefruit slice. Serve.



Hemingway Daiquiri

- 20 ml Le Fruit de MONIN Ruby Grapefruit
- 50 ml Cuban ron
- 20 ml fresh lime juice
- 5 ml Maraschino liqueur

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled cocktail glass. Garnish and serve.



Ruby Grapefruit Frozen Margarita

- 45 ml Le Fruit de MONIN Ruby Grapefruit
- 20 ml MONIN Lime Rantcho concentrate
- 1/2 scoop Le Frappé de MONIN Non Dairy

45 ml tequila
20 ml triple sec liqueur
Pour all ingredients into a blender jug with ice cubes. Blend until smooth. Pour into a salt rimmed margarita glass. Garnish with a grapefruit slice. Serve.



Lemon & Ruby Grapefruit Ice Tea

- 15 ml Le Fruit de MONIN Ruby Grapefruit
- 20 ml MONIN Lemon Tea syrup
- 180 ml water

Build all ingredients into a tumbler filled with ice cubes. Stir well. Garnish with a lemon wheel and a grapefruit slice. Serve. You can replace MONIN Lemon Tea syrup with 30 ml of MONIN Green Tea concentrate.



Ruby Grapefruit Moscow Mule

- 30 ml Le Fruit de MONIN Ruby Grapefruit
- 25 ml MONIN Lime Rantcho concentrate
- 40 ml premium vodka
- 100 ml ginger beer

Build all ingredients into a Moscow Mule mug full of crushed ice. Stir gently. Garnish with a grapefruit wedge. Serve.

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DRINK RESPONSIBLY