

Le Sirop de **MONIN®**

Muscovado Sugar



Mauritius is famed for offering the largest variety of Muscovado sugar in the world. Some sugars are very soft and light while others are dark with very bitter notes; the range is unbelievably rich.

To enrich our selection of MONIN aromatic sugars, we have base our choice on the balanced flavour and character, with bitter caramel and gingerbread notes, perfectly adapted to mixology use for bartenders and baristi.

PRODUCT FEATURES

High concentration: dilution 1+8

Authentic taste

Muscovado sugar from Mauritius

Conservation: 3 months after opening

Date of minimum durability: 36 months from production

Multi-uses: Daiquiri, Martini, Mojito, Negroni, Cold Brew, Coffee, Latte...

FORMAT

25 cl - 70 cl

INGREDIENTS

Muscovado sugar, water, acid: phosphoric acid, preservative: potassium sorbate.

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

<input checked="" type="checkbox"/> FLAVOURING FREE	<input type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> COLOURING FREE	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

STEPHANE MOESLE

MONIN Beverage Innovation Director

"Coming all the way from Mauritius Island, MONIN Muscovado syrup is the perfect ingredient to elevate your creations to the next level. Its deep notes of ripe fruits, slightly bitter caramel, gingerbread and prunes will add hints of intense, woody spirits aged in casks to white spirits like vodka and rum. MONIN Muscovado syrup combines really well with Cold Brew coffee and its chocolatey notes. Add some red fruits to your drink and you'll get an absolutely divine creation."

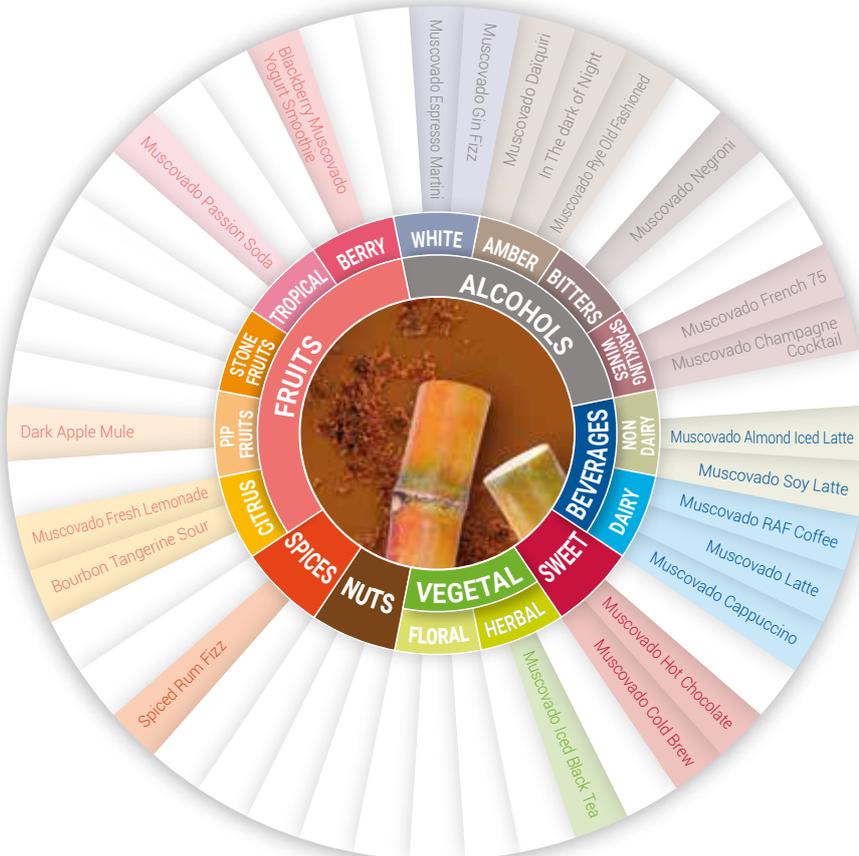


MUSCOVADO DAÏQUIRI

- 20 ml MONIN Muscovado Sugar syrup
- 60 ml dark rum from Mauritius
- 30 ml fresh lime juice

Pour all of the ingredients into shaker filled with ice cubes. Shake hard for 20 seconds, fine strain into a chilled coupe. Garnish with a lime zest. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Bourbon Tangerine Sour

- 20 ml MONIN Muscovado Sugar syrup
- 45 ml bourbon whiskey
- 30 ml tangerine juice
- 20 ml lemon juice
- 20 ml egg white

Pour all ingredients into a shaker filled with ice cubes. Use dry shake method. Add ice and re shake and double strain into a chilled coupe. Serve.



Muscovado Negroni

- 10 ml MONIN Muscovado Sugar syrup
- 30 ml gin
- 30 ml Byrrh Quinquina/Martini Rubino
- 20 ml Cynar

Pour all ingredients into a mixing glass with ice cubes. Stir with a barspoon. Strain into an old fashioned glass over a clear ice cube. Garnish with an orange zest. Serve.



In the Dark of Night

- 15 ml MONIN Muscovado Sugar syrup
- 40 ml dark rum
- 15 ml sweet vermouth
- 7,5 ml Amaro Angostura
- 15 ml fresh lime juice

Pour all of the ingredients into a shaker filled with ice cubes. Shake hard for 20 seconds. Fine strain into a chilled coupe. Garnish with a lime zest. Serve.



Muscovado Raspberry Cold Brew

- 15 ml MONIN Muscovado sugar syrup
- 30 ml MONIN Cold Brew Concentrate
- 120 ml water
- 4 raspberries

Muddle raspberries into the shaker. Add remaining ingredients and ice. Shake and double strain into a tumbler glass full off ice cubes. Garnish with raspberries. Serve.



Dark Apple Mule

- 15 ml MONIN Muscovado Sugar syrup
- 75 ml cloudy apple juice
- 75 ml ginger ale

Fill a highball glass with ice cubes. Pour all ingredients and stir gently. Garnish with a lime wedge and a dehydrated apple slice. Serve.



Muscovado RAF Coffee

- 20 ml MONIN Muscovado Sugar syrup
- 80 ml milk
- 80 ml liquid cream
- 2 espressos

Pour all ingredients into a pitcher. Warm and froth all ingredients together with the steam wand. Pour into serving vessel. Serve.

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DRINK RESPONSIBLY

