

RHUBARB



The chunky watermelon-pink, fleshy stalks of rhubarb, despite their intensely tart flavour, have much to offer. Distinctively tangy, rhubarb is sometimes referred to as “the pie plant”.

Sharp on the tongue and lusciously pink on the eye, Le Fruit de MONIN Rhubarb brings some sweet authenticity to any drink creation. Easy to combine with other flavours such as strawberry or ginger, serve it in a flavoured wine, mocktail or milkshake for a nostalgic taste of a day in the English countryside.




MONIN®



Lee Hyde MONIN Beverage Innovation Manager

“Le Fruit de MONIN Rhubarb is a fantastic addition to the range, characterized by the tart fruitiness that makes this flavour so popular. Classically used in culinary applications, when used in drinks, it is perfect for the conception of smoothies, cocktails and mocktails. It is also a wonderful twist idea for a Tom Collins or a Moscow mule.”



Rhubarb Spritzer

- 30 ml Le Fruit de MONIN Rhubarb
- 120 ml white wine
- 60 ml soda water

Pour all ingredients into a wine glass filled with ice cubes. Stir well. Serve. You can garnish with thin rhubarb slices. You can also replace white wine with sparkling wine.



Rhubarb Lemonade

- 30 ml Le Fruit de MONIN Rhubarb
- 50 ml MONIN Lemonade Mix
- 150 ml soda water

Build all ingredients into a glass filled with ice cubes. Stir well and serve. You can garnish with lemon wedges and a rhubarb stick. You can also replace MONIN Lemonade Mix with MONIN Lemon Rantcho.



Rhubarb & Ginger Collins

- 20 ml Le Fruit de MONIN Rhubarb
- 10 ml MONIN Ginger syrup
- 50 ml gin
- 20 ml lemon juice
- 80 ml soda water

Pour all ingredients except soda water into a shaker filled with ice cubes. Shake vigorously and strain into a tumbler glass filled with ice cubes. Top with soda water. Serve.



Rhubarb Yogurt Smoothie

- 45 ml Le Fruit de MONIN Rhubarb
- 1 yogurt
- Ice cubes

Pour all ingredients into a blender cup. Cover with ice cubes and blend until smooth. Pour mix into a glass and serve. You can garnish with rhubarb and a mint sprig.



Rhubarb and Hazelnut Old Fashioned

- 20 ml Le Fruit de MONIN Rhubarb
- 5 ml MONIN Hazelnut syrup
- 50 ml bourbon
- 2 dashes chocolate bitter

Pour all ingredients into a mixing glass with ice. Stir well and strain into an old fashioned glass filled with ice cubes. Serve. You can garnish with thin rhubarb slices and a hazelnut.



Rhubarb Jam Jar Mocktail

- 30 ml Le Fruit de MONIN Rhubarb
- 50 ml cranberry juice
- 10 ml lime juice
- 90 ml ginger ale

Pour all ingredients into a shaker filled with ice cubes, except ginger ale. Shake vigorously and strain into a jam jar filled with ice cubes. Top with ginger ale. Serve. You can garnish with lime wedges and a mint sprig.



Rhubarb Daiquiri

- 40 ml Le Fruit de MONIN Rhubarb
- 50 ml white rum
- 10 ml maraschino liqueur
- 20 ml lime juice

Pour all ingredients into a shaker filled with ice cubes. Shake vigorously and double strain into a chilled coupe. Serve. You can garnish with a rhubarb slice.



Rhubarb Tea

- 20 ml Le Fruit de MONIN Rhubarb
- 200 ml hot water
- 1 tea bag

Pour Le Fruit de MONIN into a cup or a mug. Add hot water and a tea bag. Let infuse. Remove tea bag, stir well and serve.



Rhubarb Gin Sour

- 30 ml Le Fruit de MONIN Rhubarb
- 50 ml gin
- 20 ml lemon juice
- 1 egg white

Pour all ingredients into a shaker without ice. Dry shake. Add ice in the shaker and shake vigorously. Strain into a martini glass. Serve.



Rhubarb & Custard Frappé

- 30 ml Le Fruit de MONIN Rhubarb
- 1 scoop Le Frappé de MONIN Vanilla
- 120 ml milk
- 15 ml custard sauce

Pour all ingredients into a blender cup. Cover with ice cubes and blend until smooth (35 sec.). Pour mix into a glass. Serve. You can garnish with whipped cream, crumbled biscuits and Le Fruit de MONIN Rhubarb.

Tasting Notes



COLOUR

Deep red with purple reflections

NOSE

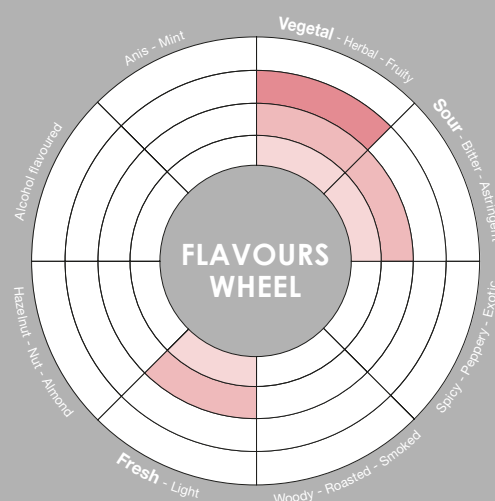
Cooked rhubarb with fresh notes

ATTACK

Sweet rhubarb

LENGTH IN MOUTH

Sweet notes with a hint of acidity



FLAVOURS ASSOCIATIONS

Red fruits, hazelnut, ginger, vanilla

APPLICATIONS

Lemonades, iced teas, cocktails, mocktails

FORMAT

1L

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MONIN

With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 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.