

Make it **great** with **MONIN** !



Ginger

Gingembre

Dried, powdered ginger was exported from India to Europe in Roman times, two thousand years ago.

Its name derives from the Sanskrit word “stringa vera”, meaning “with a body like a horn”, referring to the ginger root which shape is reminiscent of a horn. In Medieval Europe, ginger was enjoyed so much, that it was thought to come from the Garden of Eden.

Because of its spicy qualities, ginger gives a feeling of warmth when consumed. There are many uses for ginger: from ginger snap cookies to Asian food, to ginger ale, one of the first and most well known soft drinks. Aromatic MONIN Ginger will impart a distinctive, exotic taste to any of your flavoured beverages.

COLOUR
Clear.

TASTE
Strong, pungent nose of ginger roots, uncooked ginger root aroma.

APPLICATIONS
Teas, cocktails, fruit punches.

AVAILABLE FORMAT
70 cl.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Andrew YIU

MONIN
Culinary Manager

“MONIN Ginger syrup has mild and light taste; it easily enhances the fresh ginger taste and brings a refreshing feeling in the mouth for any of your cocktail or mocktail drinks.”



MONIN recipe suggestions

Cocktails

Asia Crush

- 10 ml MONIN Ginger syrup
- 5 ml MONIN Spicy syrup
- 5 ml MONIN Lime Juice cordial
- 50 ml lemon vodka
- 3 pieces of lime

Muddle fruit with MONIN flavourings in a rock glass. Fill glass with ice cubes. Add vodka. Stir.

Ginger & Red Vermouth

- 15 ml MONIN Ginger syrup
- 40 ml red vermouth
- 80 ml soda water

Pour all ingredients in a tumbler glass filled with ice cubes. Stir.

Ginger & White Vermouth

- 15 ml MONIN Ginger syrup
- 40 ml white vermouth
- 80 ml soda

Pour all ingredients in a tumbler glass filled with ice cubes. Stir.

Ginger Gin

- 15 ml MONIN Ginger syrup
- 5 ml MONIN Cinnamon syrup
- 30 ml gin
- 60 ml apple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a chilled martini glass.

Spicy Martini

- 10 ml MONIN Ginger syrup
- 10 ml MONIN Spicy syrup
- 40 ml cognac
- 50 ml grapefruit juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a chilled glass.

Mocktails

Ginger Flavoured Soda

- 25 ml MONIN Ginger syrup
- 50 ml cranberry juice
- soda water

Pour syrup and juice in a tumbler glass filled with ice cubes. Top with soda water and stir.

Honey Ginger

- 5 ml MONIN Ginger syrup
- 20 ml MONIN Honey syrup
- tonic water
- 2 pieces of lime

Muddle lime with MONIN syrups in a tumbler glass. Fill glass with ice cubes. Top with tonic water and stir.

Shaky Granate

- 10 ml MONIN Ginger syrup
- 15 ml MONIN Gum syrup
- 10 ml MONIN Pomegranate syrup
- 60 ml orange juice
- 40 ml pineapple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a chilled martini glass.

Ginger & Co

- 20ml MONIN Ginger syrup
- 3 pieces of lime
- 1 can of energy drink

Muddle lime with syrup in a tumbler glass. Fill glass with ice cubes. Top with energy drink and stir.

Ginger Giner Koola

- 30 ml MONIN Ginger syrup
- soda water
- 2 pieces of fresh ginger
- 1/2 piece of fresh lime wedge

Steam syrups and milk. Top with whipped cream and crushed almonds.



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