

Ultimate
CREATIVITY

Le Sirop de
MONIN

Menthe
Glaciale

Frosted
Mint

Une tradition de qualité

Sirop - Pur S

MONIN - BOURGES - PRODUIT

Frosted Mint

According to Greek Mythology, «Menthe» was a water nymph who fell in love with Hades, Persephone's husband. The jealous goddess turned the nymph into a green plant, today famous for its deliciously fresh sweet aroma.

Mint is aromatic and pleasant. Its refreshing and cooling properties make mint one of the most appreciated and used herbs in worldwide cuisine as well as confections. MONIN Frosted Mint is ideal to give a cool spearmint taste to several beverages, especially when combined with chocolate flavours.

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Juno Yong
MONIN Beverage Innovation Director

“With its refreshing taste MONIN Frosted Mint syrup allows to create powerful minty cocktails from chocolate applications to the most upscale mint martini. I love to mix it with strawberries and fresh mint leaves in non or alcoholic cocktails.”

Tropical Blue

- 5 ml MONIN Frosted Mint syrup
- 10 ml MONIN Blue Curaçao syrup
- 35 ml cachaça
- 8 mint leaves
- 2 pieces of lime



Muddle lime, mint and MONIN syrup in a rock glass. Fill glass with crushed ice. Top up with cachaça. Stir.

Remini

- 5 ml MONIN Frosted Mint syrup
- 40 ml MONIN Wild Strawberry liqueur
- 30 ml gin
- 6 fresh strawberries



Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Black Mint Sour

- 10 ml MONIN Frosted Mint syrup
- 5 ml MONIN Licorice syrup
- 40 ml brandy
- 10 ml lemon juice



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

Emeraude

- 10 ml MONIN Frosted Mint syrup
- 40 ml vodka
- 60 ml cranberry juice



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

Curaçao Minty

- 10 ml MONIN Frosted Mint syrup
- 10 ml MONIN Blue Curaçao liqueur
- 35 ml gin
- 120 ml soda water



Build in a tumbler glass filled with ice cubes. Stir.

After Five Smoothie

- 15 ml MONIN Frosted Mint syrup
- 15 ml MONIN Coffee syrup
- 60 ml milk
- 1 scoop of vanilla ice cream



Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Blue Frost

- 30 ml MONIN Frosted Mint syrup
- 1 dash of MONIN Blue Curaçao syrup
- 80 ml apple juice
- 2 pieces of lime



Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Mint Water

- 10 ml MONIN Frosted Mint syrup
- 10 ml lemon juice
- 150 ml mineral water



Build in a tumbler glass. Stir.

Fresh tea

- 15 ml MONIN Frosted Mint syrup
- 200 ml iced tea
- 8 mint leaves



Build in a tall glass filled with ice cubes.

MONIN Icy

- 20 ml MONIN Frosted Mint syrup
- 80 ml apple juice
- 4 fresh strawberries
- 8 mint leaves



Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a cocktail glass.

Tasting Notes

COLOUR

Slightly cloudy white

NOSE

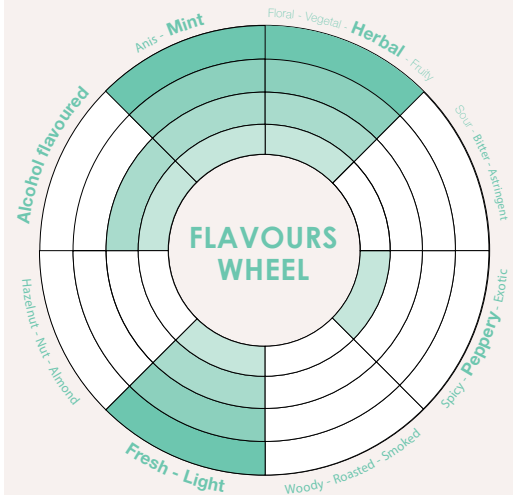
Intense and pungent mint smell

ATTACK

Highly refreshing mint flavour

LENGTH IN MOUTH

Strong fresh mouth sensation



FLAVOURS ASSOCIATIONS

Chocolate, fruits, citrus, tea

APPLICATIONS

Cocktails, Sodas, Lemonades, Fruit punches, Smoothies, Teas

FORMAT

70cl

For more beverage inspiration see **www.monin.com** and the Free MONIN App.



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.