

Ultimate

CREATIVITY

Kiwi

The Kiwi fruit, originally from China is widely cultivated in New Zealand. This is why this fruit is referred to as 'kiwi', like the tail-less and long-beaked bird that is the New Zealand's symbol. It is usually associated to exotic countries.

Its bright green flesh is very soft and almost creamy, and its taste is refreshing and sweet with a twist of tart flavour. Also, kiwi is a very healthy fruit, as a great source of vitamins and calcium.

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Juno Yong - MONIN

Beverage Innovation Director

Formally known as the chinese gooseberry, the kiwi fruit has come a long way with its exotic flavour profile which leaves a very subtle yet slightly creamy mouth feel. Le Fruit de MONIN Kiwi highlights the sweet velvety finish with a twist of tart flavour to your drink. With a well rounded ripe kiwi taste combined with intense green colour, it definitely leaves an impression on any beverage application. Personally, I like to blend it with passion fruits and a slice of orange to marry the exotic flavours, all in the comfort of a glass. **||**

Kiwi Daiquiri

- 15 ml Le Fruit de MONIN Kiwi
- 70 ml MONIN Sweet & Sour concentrate
- 40 ml rum

Mix all ingredients in a shaker filled with ice cubes. Strain into a chilled martini glass.



Kiwi Smoothie

- 60 ml Le Fruit de MONIN Kiwi
- 120 ml yoghurt

Blend all ingredients in a blender with ice cubes and serve.



Kiwi Tiki

- 25 ml Le Fruit de MONIN Kiwi
- 5 ml MONIN Almond syrup
- 40 ml rum
- 40 ml passion fruit juice
- ginger ale
- 1 ginger slice
- 1 lime wedge

Muddle MONIN flavourings, ginger and lime in a tin shaker. Add passion fruit juice and rum. Shake and strain in a glass filled with ice cubes. Top up with ginger ale.



Kiwi Energy

- 30 ml Le Fruit de MONIN Kiwi
- 50 ml fresh orange juice
- 40 ml fresh grapefruit juice
- 10 ml lemon juice
- 1 egg yolk

Mix all ingredients in a shaker with ice and strain into a hurricane glass filled with ice cubes.



Kiwi Gin Tonic

- 20 ml Le Fruit de MONIN Kiwi
- 40 ml gin
- tonic water

Pour all ingredients into a tumbler filled with ice cubes. Top up with tonic water. Garnish with lemon and kiwi slices.



Passion and Kiwi Mix

- 45 ml Le Fruit de MONIN Kiwi
- 20 ml MONIN Passion Fruit syrup
- 120 ml orange juice
- 2 pineapple slices

Blend all ingredients in a blender with ice cubes.



Lycheewi

- 40 ml Le Fruit de MONIN Kiwi
- 10 ml MONIN Orange Curaçao liqueur
- 40 ml vodka
- 80 ml lychee juice
- 10 ml lime juice

Mix all ingredients in a shaker with ice and strain into a tumbler filled with ice cubes.



Exotic Milkshake

- 40 ml Le Fruit de MONIN Kiwi
- 10 ml MONIN Piña-Colada syrup
- 200 ml milk
- 1 scoop of vanilla ice cream

Blend all ingredients in a spindle mixer and serve in a smoothie glass.



Kiwi Cai

- 30 ml Le Fruit de MONIN Kiwi
- 40 ml cachaça
- ½ lime

Muddle Le Fruit de MONIN Kiwi and lime in a rock glass. Add crushed ice and cachaça. Stir and serve.



Guava and Kiwi Lemonade

- 20 ml Le Fruit de MONIN Kiwi
- 10 ml MONIN Guava syrup
- 10 ml lemon juice
- soda water

Mix all ingredients in a tumbler filled with ice cubes. Top up with soda water and garnish with kiwi slices.



Tasting Notes



COLOUR

Intense lime green, deep undertone.

NOSE

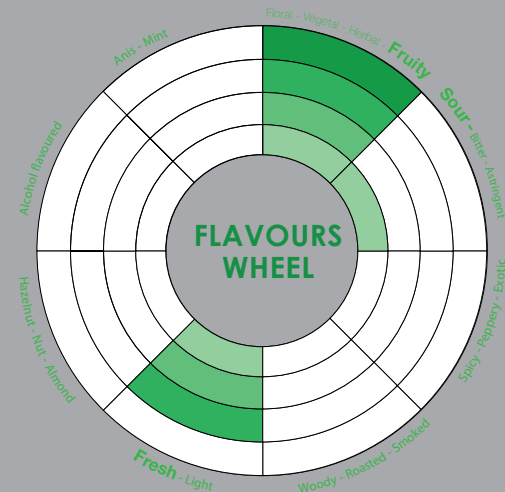
Ripe kiwi with citrus nose

ATTACK

Velvety fruity kiwi taste with acidulated notes

LENGTH IN MOUTH

Light tart finish



FLAVOURS ASSOCIATIONS

Herbs, tea, citrus, mint, honey

APPLICATIONS

Smoothies, Cocktails, Mocktails, Sodas, Iced Tea

FORMAT

1L

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

MONIN®
— ULTIMATE TASTE —
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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.