

Make it great with MONIN !



Cherry

Cerise

Throughout the centuries, cherry trees have been enjoyed for their succulent fruit as well as their beauty.

Cherry fruits have enticed the palate for centuries and many varieties now exist. Since ancient times, cherries have enjoyed a special place on tables from the Middle East to Europe.

The cherry fruit is popular raw, in preserves, and in pies. Cherry cider, liqueurs and syrups are also made.

MONIN Cherry is available year-round to impart deep summer cherry flavour to all your beverages.

COLOUR

Deep dark red.

TASTE

Cherry Bigarrade smell, with a slight touch of core; very juicy ripe cherry aroma which makes you feel like drinking fresh cherry juice.

APPLICATIONS

Cocktails, sodas, smoothies, fruit punches, teas, cocoas.



AVAILABLE FORMAT

25 cl, 70 cl & 1 L.



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



Tihomir GERGOV

MONIN
Culinary Manager

“Fresh ripe cherry flavour is present in this smooth syrup.”

Try something different and mix it with cola or put our cherry delight in your “Singapore Sling” and you will create drinks with a perfect cherry hint.“



MONIN recipe suggestions

Cocktails

Mon Cheri

- 20 ml MONIN Cherry syrup
- 20 ml MONIN Chocolate syrup
- 40 ml vodka
- 20 ml fresh cream

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

Cherry Wine

- 20 ml MONIN Cherry syrup
- 120 ml white wine
- 40 ml cranberry juice

Straight in a wine glass. Stir.

Gin Cherry Shot

- 15 ml MONIN Cherry syrup
- 40 ml gin

Pour ingredients in a shaker filled with ice cubes. Shake well. Pour into a shooter glass.

Cherries in Paradise

- 30 ml MONIN Cherry syrup
- 35 ml vodka
- 90 ml orange juice
- 30 ml pineapple juice

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

Blush & Cherry

- 20 ml MONIN Cherry syrup
- 150 ml blush wine

Straight in a wine glass. Stir.

Mocktails

Mocha-Cherry

- 20 ml MONIN Cherry syrup
- 15 ml MONIN Chocolate syrup
- 1 shot espresso
- 150 ml milk

Pour the espresso and MONIN Cherry syrup into a large cup and reserve. Steam MONIN Chocolate and milk together. Pour foamed mix over coffee. Serve.

Italian Cappuccino

- 25 ml MONIN Cherry syrup
- 15 ml MONIN Almond syrup
- 1 shot espresso
- 20 ml milk
- whipped cream

Pour ingredients into a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a cocktail glass. Top with whipped cream.

Pome-Cherry

- 15 ml MONIN Cherry syrup
- 15 ml MONIN Pomegranate syrup
- 60 ml cranberry juice
- 60 ml peach juice

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

Apple Cherry

- 25 ml MONIN Cherry syrup
- 60 ml apple juice
- 60 ml orange juice

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

Red Lemonade

- 25 ml MONIN Cherry syrup
- 120 ml lemonade
- 60 ml cranberry juice

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



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