

ultimate
CREATIVITY

Le Concentré de
MONIN

**LEMON
RANTCHO**

FROM SICILY

SPECIALITÉ AU
LEMON CONCENTRÉ
MONIN - BOURGES PRODUITS

Lemon Rantcho

MONIN Lemon Rantcho is a sugar free concentrate, without pulp and made with a 50% juice from the finest Sicily lemons.

If lemon is primarily famous for its refreshing smell and tart flavour similar to limes, its true origin remains unknown. With its high Vitamin C level, lemon juice is also used for many culinary applications.

MONIN®

— ULTIMATE TASTE —
— ULTIMATE CREATIVITY —



Alexandre Lapierre - MONIN

Beverage Innovation Director

“MONIN Lemon Rantcho allows creating infinite applications, from classic daiquiri to fruity planter's punch; including culinary uses. It can replace fresh lemon juice. I recommend combining it with MONIN Lime syrup and Triple Sec Curaçao liqueur with a generous measure of premium vodka. You will get a succulent citrus martini!”



Classic Daiquiri

- 20 ml MONIN Lemon Rantcho
- 45 ml premium rum
- 2 teaspoons of sugar

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a chilled martini glass.



Classic Margarita

- 15 ml MONIN Lemon Rantcho
- 20 ml MONIN 25° Triple Sec Curaçao liqueur
- 40 ml tequila

Combine ingredients in a shaker filled with cubes. Shake vigorously. Strain into a chilled margarita glass rimmed with salt.



Citrus Flavoured Cooler

- 10 ml MONIN Lemon Rantcho
- 10 ml MONIN 25° Triple Sec Curaçao liqueur
- 40 ml vodka
- 100 ml fresh orange juice

Combine ingredients into a shaker filled with ice cubes. Shake vigorously. Strain into a tumbler.



Lavender Cranberry Martini

- 10 ml MONIN Lemon Rantcho
- 15 ml MONIN Lavender syrup
- 40 ml vodka
- 10 ml cranberry juice

Shake with ice cubes and serve into a cocktail glass.



Apple & Cucumber Daiquiri

- 20 ml MONIN Lemon Rantcho
- 40 ml rum
- 30 ml apple juice
- 1 slice of cucumber
- 2 teaspoons of sugar

Muddle cucumber and sugar in a shaker. Add remaining ingredients. Shake and strain in a cocktail glass.



Citrus Lemonade

- 20 ml MONIN Lemon Rantcho
- 120 ml lemon and lime soda
- 40 ml orange juice

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



Cranberry Lemonade

- 10 ml MONIN Lemon Rantcho
- 120 ml soda water
- 40 ml cranberry juice

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



Cucumber Granity

- 10 ml MONIN Lemon Rantcho
- 50 ml MONIN Cucumber syrup
- 100 ml water

Pour all ingredients into a blender cup. Cover with ice cubes and blend until smooth. Serve.



Peach Rosemary Lemonade

- 20 ml MONIN Lemon Rantcho
- 15 ml Le Fruit de MONIN Peach
- soda water
- 2 sprigs rosemary

Combine ingredients in a glass filled with crushed ice. Stir and garnish.



Rose Apricot Cooler

- 10 ml MONIN Lemon Rantcho
- 10 ml MONIN Rose syrup
- 40 ml apricot juice
- tonic water

Combine ingredients in a glass filled with ice cubes. Stir and serve.

Tasting Notes



COLOUR

Cloudy yellow

NOSE

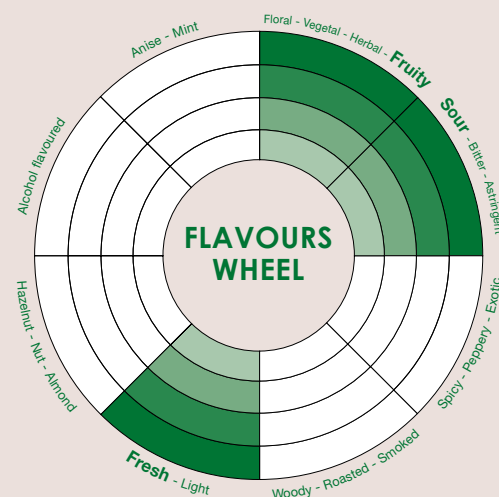
Balance nose of fresh lime and lemon

ATTACK

Acidic, freshly squeezed lime juice

LENGTH IN MOUTH

Refreshing



APPLICATIONS

Cocktails, teas, juices, culinary

FORMAT

70 cl

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.

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

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