



Lemon

Tea

The Citron

For Iced Tea

# Fruity Tea Syrups Range

Using only natural ingredients, MONIN's range of fruity tea syrups delivers mouth-filling aromatic flavours which are nature's own.

A trio of intense fruit flavours- Peach, Raspberry and Lemon - packs a powerful fruity punch and marries perfectly with the naturally astringent, smoky taste of black tea to create authentic, refreshing iced teas. Make time for **MONIN Teas!** 

ULTIMATE TASTE



#### Stéphane Moeslé - MONIN Beverage Innovation Director

ff The new MONIN Tea syrups range allows for amazing iced teas creations with a true infused tea taste. They can be served either topped, on ice -with soda or still water- or flavoured. Customization can be done with MONIN fruits, spices, or herbs syrups. The tea flavour is particularly magnified with ripe fruit, and the mix with Le Fruit de MONIN is incredible. I recommend the combination of MONIN Lemon Tea syrup with Le Fruit de MONIN Passion fruit, fresh ginger and topped with ginger ale and soda water.



### Peach Tea Martini

• 20 ml MONIN Peach Tea svrup

 40 ml vodka Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a chilled Martini glass.

#### Deep Raspberry Tea & Basil

- 20 ml MONIN Raspberry Tea syrup
- 15 ml Le Fruit de MONIN Raspberry
- 40 ml gin
- 10 ml lemon iuice
- 4 basil leaves
- soda water

In the tin of your shaker, muddle basil and MONIN flavourings. Add remaining ingredients with ice and shake. Strain into a tumbler filled with ice and top with soda water. You can garnish with raspberry and basil leaves. Serve.

#### **Passion Fruit Ginger Tea Punch**

• 20 ml MONIN Lemon Tea svrup

- 15 ml Le Fruit de MONIN Passion fruit
- 40 ml spiced rum
- soda water
- ainaer ale

Mix all ingredients in a tumbler filled with ice cubes. Top with soda water and ginger ale. You can garnish with lime wedges and fresh ginger slices. Serve

# Special Lemon Tea-ni

- 10 ml MONIN Lemon Tea syrup
- 50 ml gin
- 10 ml red vermouth
- 2 dash bitter

• 1 lemon zest

Stir all ingredients in a mixing glass filled with ice cubes. Strain into a chilled martini alass. You can aarnish with a cucumber slice. Serve.

#### **Raspberry and** Pomegranate Cooler

- 20 ml MONIN Raspberry Tea syrup
- 5 ml MONIN Pomegranate syrup

and newness in all applications.

• 35 ml vodka • 60 ml cranberry juice

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



#### **Raspberry Iced Tea**

• 30 ml MONIN Raspberry Tea syrup water

Combine ingredients in a glass filled with crushed ice. Stir and serve. You can garnish with red berries.

### Lemon Mojito Mint Tea

- 30 ml MONIN Lemon Tea syrup
- 20 ml MONIN Mojito Mint syrup
- 250 ml water
- 8 mint leaves
- 4 lime wedges
- Combine ingredients in a glass filled with ice cubes. Stir. Serve.

#### **Raspberry** and Apple Iced Tea • 40 ml Raspberry Tea syrup • 60 ml apple juice

Mix all ingredients in a tumbler filled with ice cubes. Serve. You can garnish with fresh fruits.

# Lavender Peach Iced Tea

- 20 ml MONIN Peach Tea syrup
- 10 ml MONIN Lavender syrup
- 120 ml cranberry juice
- 5 ml lemon juice

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

# Peach Tea Frappé

Non-dairy 120 ml water

• 30 ml MONIN Peach Tea syrup • 1 scoop Le Frappé de MONIN





Dark brown, Infused tea colour

COLOUR

NOSE Balance tea smell

**Tasting** Notes

**ATTACK** Fruity, infused tea

#### LENGTH IN MOUTH Astringent





## **FLAVOURS ASSOCIATIONS**

Fruits (exotic, red, of orchad) and herbs

# **APPLICATIONS**

Teas, cocktails, granitas

FORMAT 70 cl

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





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,

