

*Ultimate*  
CREATIVITY



## Pineapple Ananas

The Spanish explorers discovered the pineapple in the lush of tropical Americas and brought the fruit to Europe. They thought pineapples looked like pine cones, so they called them "Piña". The British added "apple" to the translation of piña (pine) and the delectable fruit's English name was made! This beautiful tropical fruit is enjoyed by many for its delicious flavour and also as a garnish.

Pineapple wedges and leaves are a great way to dress up any tropical beverage. But when it comes to pure pineapple flavour, MONIN Pineapple syrup is the easiest option to accent countless beverages.

**MONIN®**  
— ULTIMATE TASTE  
— ULTIMATE CREATIVITY



**Alexandre LAPIERRE**  
MONIN Beverage Innovation Director

“With its true tropical taste, MONIN Pineapple syrup gives you an opportunity to create many different kinds of recipes. One of my favourite use is to mix it with MONIN Spicy syrup in a martini cocktail in order to get a smooth and slightly spicy cocktail.”

### 1st Contact

- 10 ml MONIN Pineapple syrup
- 10 ml MONIN Spicy syrup
- 40 ml light rum
- 30 ml cranberry juice

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



### Virgin Punch

- 10 ml MONIN Pineapple syrup
- 10 ml MONIN Passion Fruit syrup
- 60 ml maracuja juice
- 40 ml pineapple juice

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



### Bahamas Martini

- 20 ml MONIN Pineapple syrup
- 5 ml MONIN Vanilla syrup
- 45 ml light rum
- 10 ml lemon juice

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



### Southern Light

- 20 ml MONIN Pineapple syrup
- 5 ml MONIN Vanilla syrup
- 80 ml orange juice
- 40 ml cranberry juice

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



### Pineapple & Pineapple

- 20 ml MONIN Pineapple syrup
- 40 ml gin
- 60 ml pineapple juice
- 3 slices of fresh pineapple

Muddle all ingredients in a shaker tin. Fill with ice cubes. Shake vigorously. Serve in a martini glass. Squeeze a lemon peel on top of the drink.



### Exotic Sunset

- 20 ml MONIN Pineapple syrup
- 15 ml MONIN Mango syrup
- 150 ml orange juice
- 10 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass and add a dash of MONIN Grenadine syrup as an option.



### Pineapple Margarita

- 20 ml MONIN Pineapple syrup
- 20 ml MONIN Triple Sec liqueur
- 40 ml tequila
- 30 ml fresh lemon juice
- 3 slices of fresh pineapple

Blend all ingredients with ice in a blender cup. Pour into a margarita glass. Garnish with pineapple slices.



### Exotic Milk

- 20 ml MONIN Pineapple syrup
- 10 ml MONIN Caribbean syrup
- 150 ml milk

Pour syrups into a hurricane glass filled with ice cubes. Pour milk in a mix tin. Fill with ice cubes. Spindle mix for 10 seconds. Pour milk over syrup. Stir.



### Single Shot

- 10 ml MONIN Pineapple syrup
- 5 ml MONIN Piña-Colada syrup
- 45 ml rum

Pour all ingredients in a shot glass. Serve chilled.



### Ceremonial

- 25 ml MONIN Pineapple syrup
- 5 ml MONIN Guava syrup
- 100 ml orange juice
- 40 ml pineapple juice

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



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.

## Tasting Notes

### COLOUR

Cloudy yellow

### NOSE

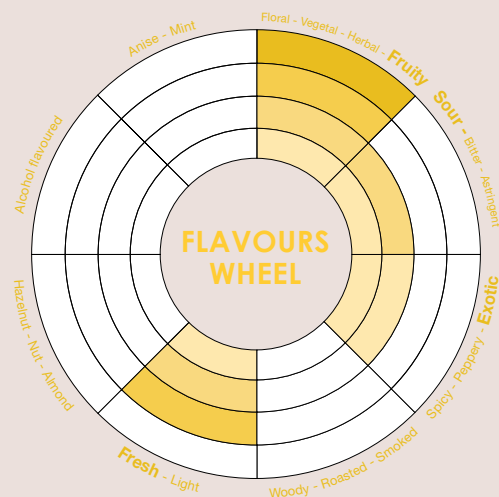
Fresh pineapple

### ATTACK

Juicy and fresh taste of pineapple

### LENGTH IN MOUTH

Fruity with acidulated note



### FLAVOURS ASSOCIATIONS

Tea, Mint, Berries

### APPLICATIONS

Sodas, Cocktails, Smoothies  
Fruit punches

### FORMAT

25cl, 70cl & 1L

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

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