## Make it **Great** with MONIN!



## Pomegranate

#### Grenade

We would like to remind you of MONIN Pomegranate flavour!

Be careful Pomegranate has nothing to do with Grenadine.

This flavour is becoming very trendy worldwide and we trust it will be one of our best sellers in a few years.

Long revered in mythology as a symbol of hope and eternity, the pomegranate is prized for its deep colour, and its juicy sweet and sour taste.

Pomegranate is also famous for its health benefits, rich source of antioxidants and polyphenols.

#### **COLOUR**

Ruby red.

#### **TASTE**

Red berries (cherry, redcurrant, cranberry...), slightly sweet with a light acidic taste.

#### **APPLICATIONS**

Perfect in cocktails from martinis to daiquiris, MONIN Pomegranate's deep red and long lasting colour makes a dramatic statement while its refreshing sweet and sour flavour enhances familiar drinks. Try with iced teas or lemonades.



5 cl & 70 cl.





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.





Alexandre LAPIERRE

MONIN Culinary Manager

"MONIN

# Pomegranate syrup will bring to your signature cocktails the perfect balance of the pomegranate taste with an acidic touch, never reached before!!! Instead of using a

dash of lemon juice to balance your signature cocktails, use Pomegranate. For fruit punch, it can even replace

For fruit punch, it can even replace both lemon juice and grenadine, and it also brings an exotic flavour."



MONIN ASIA 19A Jalan Nuri 438453 SINGAPORE T: +65 64 47 06 09

### MONIN recipe suggestions

#### Cocktails

#### Indian Cosmopolitan

- 15 ml MONIN Pomegranate syrup
- 10 ml MONIN Mango syrup
- 45 ml tangerine vodka
- 15 ml cranberry juice

Pour all ingredients in a shaker, filled with ice cubes. Shake vigorously, strain into a martini glass. Serve.

#### Pome Champagne

- 10 ml MONIN Pomegranate syrup
- 30 ml mango juice
- · sparkling wine or champagne

Top with sparkling wine. Pour MONIN Pomegranate syrup and mango juice into a champagne glass. Fill up with champagne or sparkling wine. Serve.

#### **Cherry Martini**

- 10 ml MONIN Pomegranate syrup
- 20 ml MONIN Cherry syrup
- 35 ml vodka
- 60 ml orange juice

Pour all ingredients in a shaker, filled with ice cubes. Shake vigorously, strain into a martini glass. Serve.

#### Pomegranate Mojito

- 15 ml MONIN Pomegranate syrup
- 15 ml MONIN Mojito Mint syrup
- 35 ml light rum
- 1/2 fresh lime
- 6-8 torn mint leaves
- soda water

Muddle torn mint leaves, lime, MONIN Pomegranate and Mojito Mint syrups together in a highball glass. Fill up with ice, add rum and top with soda water. Stir and serve.

#### Mocktails

#### Crazy Tea'ade

- 45 ml MONIN Pomegranate syrup
- 150 ml lemonade
- 150 ml fresh brewed tea

Pour all ingredients over ice in a hurricane glass. Stir and serve.

#### Pomegranate Lemonade

- 30 ml MONIN Pomegranate syrup
- 240 ml lemonade

Pour all ingredients over ice in a highball glass. Stir and serve.

#### Pome Cola

- 25 ml MONIN Pomegranate syrup
- cola

Pour syrup over ice in a highball glass. Top with cola. Stir and serve.

#### Pome Cherry

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

Pour all ingredients in a shaker, filled with ice cubes. Shake vigorously, strain into a martini glass. Serve.

#### **Pomerose**

- 10 ml MONIN Pomegranate syrup
- 15 ml MONIN Rose syrup
- 40 ml orange vodka
- 60 ml cranberry juice

Pour all ingredients in a shaker, filled with ice cubes. Shake vigorously, strain into a martini glass. Serve.

#### Pomegranate Temptation

- 15 ml MONIN Pomegranate syrup
- 15 ml MONIN Passion Fruit syrup
- 90 ml orange juice
- 60 ml cranberry juice

Pour all ingredients in a blender with about two cups of ice. Blend until smooth. Pour into a hurricane glass.

#### www.monin.com

MONIN Headquarters Place des Marronniers 18000 Bourges FRANCE T: +33 (0)2 48 50 64 36 MONIN M.E.I P. O. Box 215364 Dubai - United Arab Emirates T: +971 (0)4 374 7156 MONIN USA 2100 Range Road Clearwater Florida 33765 USA T: +1 727 461 3033