

ultimate

CREATIVITY

Le Fruit de
MONIN

Green Apple
Pomme Verte

Green Apple Pomme Verte

Apples are one of the most popular and enduring fruits with more than 7,500 different varieties in existence, ranging in colour from green to gold to red. Green apples, the most well-known variety being the Granny Smith, are crisp, juicy, tart-sweet and are excellent eaten raw or cooked in puddings and savoury dishes.

Awaken your taste buds with the refreshing crispness of Le Fruit de MONIN Green Apple. So easy-to-use, you can conjure up zingy green apple cocktails, lemonades, sodas and iced teas in the blink of an eye!

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE - MONIN

Beverage Innovation Director

Due to its ripe green apple taste Le Fruit de MONIN Green Apple will give a great complex flavour to your drinks from sweet to tart to fruity! This amazing product brings a fresh and summery fragrance and texture to my beverages, from a simple smoothie to the ultimate apple martini.

My favourite use of Le Fruit de MONIN Green Apple is a cold tea based with MONIN Lemon Tea syrup, garnished with lemon slices and apple slices. Enjoy! „

Green Martini

- 15 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Cucumber syrup
- 50 ml vodka
- 15 ml fresh lemon juice

Shake all ingredients with ice cubes and strain into an old fashioned glass filled with ice cubes. Garnish with cucumber slices.



Green Apple Soda

- 15 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Rancho Lemon Concentrate
- 120 ml soda water

Build all ingredients into a tumbler glass on ice cubes.



Green Apple Wine

- 30 ml Le Fruit de MONIN Green Apple
- 15 ml MONIN Elder Flower syrup
- 120 ml white wine
- 1 lime wedge

Build all ingredients except lime into a wine glass filled with ice cubes. Squeeze the lime wedge on top.



Green Apple Mocktail

- 30 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Spicy Mango syrup
- 80 ml orange juice
- 30 ml pineapple juice
- 10 ml lemon juice

Shake all ingredients with ice cubes and strain into a hurricane glass filled with ice cubes.



Green Apple Frozen Daiquiri

- 45 ml Le Fruit de MONIN Green Apple
- 40 ml rum
- 20 ml fresh lime juice

Blend all ingredients with ice cubes until smooth. Serve into a chilled martini glass.



Green Apple Smoothie

- 30 ml Le Fruit de MONIN Green Apple
- 1 scoop of Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth. Serve into a smoothie glass.



Green Tangerine

- 20 ml Le Fruit de MONIN Green Apple
- 40 ml tangerine flavoured vodka

Shake all ingredients with ice cubes. Double strain into a chilled martini glass.



Green Apple Shake

- 30 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Speculoos syrup
- 150 ml milk

Spindle mix all ingredients with ice cubes.



Green Apple Rosato

- 15 ml Le Fruit de MONIN Green Apple
- 40 ml rosé vermouth
- 60 ml cranberry juice
- 10 ml lemon juice

Build all ingredients into an old fashioned glass on crushed ice. Stir well.



Green Apple White Tea

- 30 ml Le Fruit de MONIN Green Apple
- 250 ml hot white tea
- 2 slices of fresh ginger
- 1 cinnamon stick

Combine all ingredients into a pre-heated mug. Let infuse and stir.



Tasting Notes



COLOUR

Shiny, translucent light green.

NOSE

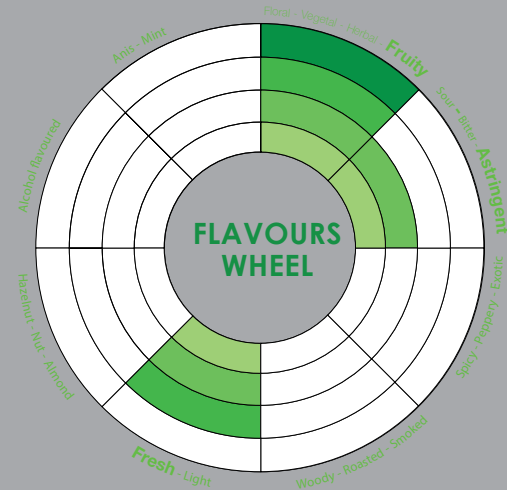
Fresh green apple

ATTACK

Intense taste of Granny Smith apple, with some tart notes.

LENGTH IN MOUTH

Long-lasting freshness feeling



FLAVOURS ASSOCIATIONS

Mint, tea, citrus, herbs, tropical fruits

APPLICATIONS

Smoothies, Cocktails, Mocktails, Sodas, Iced Tea, Milkshake, Toppings

FORMAT

1L

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

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY

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.