



Strawberry Fraise

The strawberry is the first fruit spring. Everyone looks forward to the end of winter and to this sweet and delicious berry taste.

Enjoyed all over the world, delicious strawberries are eaten fresh or used in making juice, desserts, jam, wine and syrup. Picked at maturity in the Mediterranean region, MONIN Strawberry fruit will bring to your drinks the perfect taste and texture any time of the year.

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre Lapierre - MONIN

Beverage Innovation Director

“Definitely one of my favourite flavours in drinks, Le Fruit de MONIN Strawberry will allow you to prepare some fresh drinks. It speaks for itself, Margarita or Daiquiri are its favourite mixes, I also like to combine it with Le Fruit de MONIN Banana for an incomparable tasty smoothie.”

Strawberry Margarita

- 45 ml Le Fruit de MONIN Strawberry
- 40 ml tequila
- 20 ml lime juice

Pour all ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a margarita glass.

Spicy Watermelon Strawberry Fruity

- 20 ml Le Fruit de MONIN Strawberry
- 10 ml MONIN Cinnamon syrup
- 40 ml rum
- ginger ale
- 4-5 watermelon slices
- 3 lime wedges

Muddle fruits with MONIN syrup, purée and lime in a tumbler glass. Fill glass with crushed ice. Add rum and stir well. Top with ginger ale.

Strawberry Touch

- 20 ml Le Fruit de MONIN Strawberry
- 15 ml MONIN Pomegranate syrup
- 40 ml vodka
- 60 ml cranberry juice
- 20 ml fresh orange juice

Pour ingredients in a shaker filled with ice cubes. Shake vigorously. Pour mix in a chilled martini glass.

Fruit Delight

- 30 ml Le Fruit de MONIN Strawberry
- 40 ml vodka
- 20 ml cranberry juice
- 3 lime wedges

Muddle lime and MONIN flavouring in a rock glass, top up with crushed ice. Add rum and cranberry juice, stir. Serve with a straw.

Strawberry Colada

- 30 ml Le Fruit de MONIN Strawberry
- 10 ml MONIN Coconut syrup
- 40 ml rum
- 60 ml pineapple juice
- 40 ml fresh cream

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

Strawberry Virgin Margarita

- 40 ml Le Fruit de MONIN Strawberry
- 10 ml MONIN Triple Sec Curaçao syrup
- 60 ml fresh lime juice

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass.

Velvet Smoothie

- 20 ml Le Fruit de MONIN Strawberry
- 20 ml Le Fruit de MONIN Banana
- 120 ml yogurt

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass.

Strawberry Cooler

- 30 ml Le Fruit de MONIN Strawberry
- 5 ml MONIN Frosted Mint syrup
- 60 ml cranberry juice

Pour ingredients in a shaker filled with ice cubes. Shake vigorously. Pour mix in a tumbler glass filled with ice cubes. Top with soda water.

French Kiss

- 30 ml Le Fruit de MONIN Strawberry
- 10 ml MONIN Chocolate Cookie syrup
- 40 ml fresh orange juice
- 60 ml milk

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass.

Red Fruit Soda

- 30 ml Le Fruit de MONIN Strawberry
- 5 ml MONIN Watermelon syrup
- 180 ml soda water

Pour ingredients in a tall glass filled with ice cubes, stir and serve with a straw.

Tasting Notes



COLOUR

Deep ruby red with some copper red glints.

NOSE

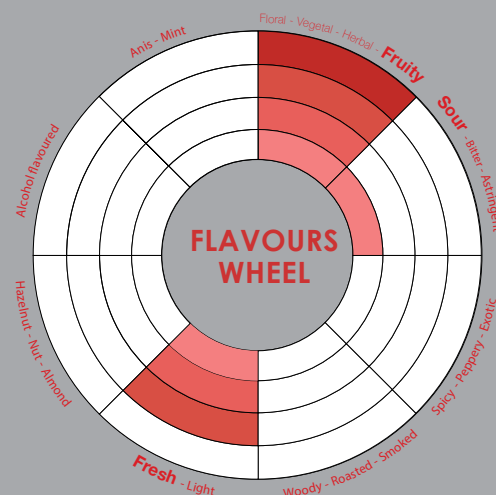
Intense nose of Mediterranean ripe strawberries

ATTACK

Refreshing and juicy strawberry taste

LENGTH IN MOUTH

Acidulated notes



FLAVOURS

ASSOCIATIONS

Citrus, berries, vanilla, herbs, chocolate, mint

APPLICATIONS

Smoothies, Cocktails, Mocktails, Sodas, Milkshakes, Toppings, Iced Teas, Culinary

FORMAT

1L & 500 ml

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.