

Ultimate

CREATIVITY



Falernum

Falernum syrup is a subtle, balanced mix of spices, perfectly combining lime acidity with mellow almond notes – the essential ingredient for any Tiki cocktail!

Falernum has its origins in Barbados, with recipes dating back to the mid-19th Century. A staple for your vintage cocktails, MONIN has developed the first, uniquely consistent-tasting Falernum syrup.

Ride the Tiki cocktail revival and plunge into Polynesian drinks with MONIN Falernum syrup – the real taste of paradise!

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane Moeslé - MONIN
Beverage Innovation Director

“MONIN Falernum is a fantastic weapon for both your classics and creations which include lemon or lime. It will balance the acidity of your cocktail, while bringing a magical touch of spices. I really like using MONIN Falernum in cocktails but I also find it fascinating in hot chocolates and lattes. It makes really delicious Christmas drinks with a fresh touch of lime, without curdling the milk!”

Falernum Tiki

- 20 ml Monin Falernum syrup
- 45 ml spiced rum
- 20 ml fresh lime juice
- 2 fresh kumquats
- Ginger beer

In the tin of your shaker muddle MONIN Falernum and kumquats. Add remaining ingredients and ice. Shake vigorously. Double strain into a tiki glass filled with ice. Top with ginger beer.

Falernum Mai Tai

- 20 ml MONIN Falernum syrup
- 20 ml MONIN Orange Curaçao liqueur
- 45 ml rum
- 40 ml pineapple juice
- 20 ml lime juice

Pour all ingredients into a shaker full of ice. Shake vigorously. Pour into a glass filled with ice. Serve.

Old Falernum

- 15 ml MONIN Falernum syrup
- 50 ml cognac
- 3 dashes orange bitter

Pour all ingredients into a glass full of ice. Stir and serve.

Falernum Dark and Stormy

- 20 ml MONIN Falernum syrup
- 45 ml spiced rum
- 20 ml lime juice
- Ginger ale

Pour all ingredients except ginger ale into a shaker full of ice. Shake vigorously. Pour into glass filled with ice. Top with ginger ale. Serve.

White Falernum

- 10 ml MONIN Falernum syrup
- 15 ml MONIN Triple Sec Curaçao liqueur
- 35 ml vodka
- 20 ml cream
- 3-5 dashes of orange bitter

Pour all the ingredients into a shaker. Fill up with ice, and shake well. Pour the mix into a pre-chilled martini glass. Decorate with spicy sugar and serve.



Falernum Lemonade

- 20 ml MONIN Falernum syrup
- 30 ml MONIN Sweet & Sour
- 150 ml soda water

Pour all ingredients into a glass full of ice. Stir and serve.



Falernum and Strawberry Virgin Mojito

- 15 ml MONIN Falernum syrup
- 15 ml Le Fruit de MONIN Strawberry
- 20 ml lime juice
- Soda water
- 7 mint leaves

Muddle mint and MONIN flavourings in a glass. Add crushed ice and lime juice. Top with soda water. Stir and serve with a straw.



Latte Falernum

- 20 ml MONIN Falernum syrup
- 30 ml espresso
- 180 ml milk

Pour MONIN flavouring into a latte glass and reserve. Steam milk until frothy and pour into the glass. Gently pour the espresso over. Serve.



Falernum Fruit Punch

- 20 ml MONIN Falernum syrup
- 15 ml le Fruit de MONIN Passion fruit
- 80 ml guava juice
- 60 ml pineapple juice
- 10 ml lime juice

Pour all ingredients into a shaker full of ice. Shake vigorously and pour into a glass. Serve.



Falernum Peach Smoothie

- 20 ml MONIN Falernum syrup
- 10 ml Le Fruit de MONIN Peach
- 1 scoop le Frappé de MONIN Yogurt
- 120 ml milk
- 10 ml lime juice

Pour ingredients into a blender cup. Cover with ice cubes and blend until smooth (35 sec). Pour mix into a glass. Serve.

Tasting Notes



COLOUR

Cloudy white, slightly yellow

NOSE

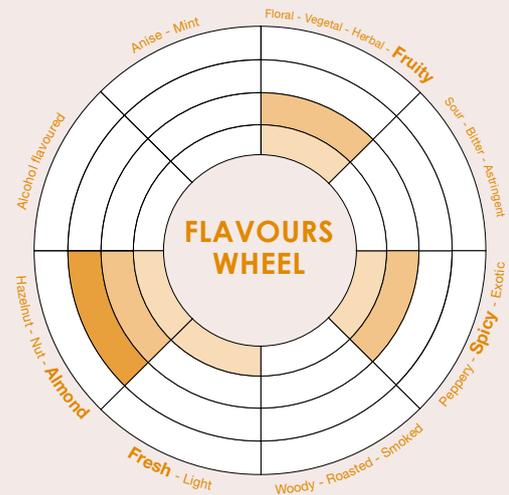
Lime zest and almond with spices

ATTACK

Lime zest

LENGTH IN MOUTH

Vanilla and spices



FLAVOURS ASSOCIATIONS

Exotic and citrus fruits, rum

APPLICATIONS

Tiki, Mai Tai, exotic cocktails & mocktails, lattes

FORMAT

5cl, 70cl

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



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.