

Make it great with MONIN !



Mango

Mangue

The mango is the apple of the tropics, and one of the most commonly eaten fruits in tropical countries around the world.

Mangos are delicious simply peeled and eaten plain or used in fruit salads and chutneys.

The yellow to orange pulp is juicy, distinctively flavoured, and sweet.

MONIN Mango matches the fruit's unique flavour characteristics and, with its versatility, is ideal in countless beverages.

COLOUR

Yellow.

TASTE

Mild exotic mango fruit nose, sweet mango taste with a hint of acidity.

APPLICATIONS

Cocktails, sodas, smoothies, lemonades, fruit punches, teas.

AVAILABLE FORMAT

5 cl, 25 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.

MONIN®
DEPUIS 1912



Alexandre LAPIERRE

MONIN
Culinary Manager

"MONIN Mango is amazing in a martini cocktail application. It reveals its smoothness with a slightly acidic juice such as cranberry.

I also like to mix it for a smoothie with Passion Fruit syrup, pineapple juice and lemon juice."



MONIN recipe suggestions

Cocktails

Kaiser Mango

- 15 ml MONIN Mango syrup
- 15 ml Grand Marnier
- 30 ml tequila
- 30 ml sweet and sour mix
- 10 ml lime juice

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

Chilliana

- 15 ml MONIN Mango syrup
- 10 ml MONIN Peach syrup
- 40 ml vodka
- 10 ml lemon juice

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

Tropical Blend

- 20 ml MONIN Mango syrup
- 5 ml MONIN Spicy syrup
- 40 ml cachaça
- 2 pieces of lime

Muddle lime and MONIN syrup in a rock glass. Fill glass with crushed ice. Add cachaça. Stir and serve.

Anguila

- 15 ml MONIN Mango syrup
- 5 ml MONIN Passion Fruit syrup
- 5 ml MONIN Spicy syrup
- 40 ml light rum
- 30 ml cranberry juice
- 10 ml lemon juice

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

Amer Exotic

- 10 ml MONIN Mango syrup
- 10 ml MONIN Bitter
- 120 ml sparkling wine

Pour all ingredients, except wine, in a shaker. Shake vigorously. Pour mix in a flute glass. Top with sparkling wine.

Mocktails

Blackberry Punch

- 10 ml MONIN Mango syrup
- 20 ml MONIN Blackberry syrup
- 100 ml cranberry juice
- 40 ml orange juice

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

Amertine

- 30 ml MONIN Mango syrup
- 10 ml MONIN Bitter
- 150 ml orange juice

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

Exotic Soda Water

- 20 ml MONIN Mango syrup
- 5 ml MONIN Lychee syrup
- soda water

Straight in a glass filled with ice cubes. Top with soda water.

Punchy

- 15 ml MONIN Mango syrup
- 20 ml MONIN Raspberry syrup
- 15 ml MONIN Passion Fruit syrup
- 50 ml pineapple juice
- 5 ml lemon juice

Pour all ingredients into a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a cocktail glass.

Tutti Frutti Lemonade

- 30 ml MONIN Mango syrup
- 80 ml lemonade
- 40 ml apple juice
- 10 ml lemon juice

Build in a tumbler glass filled with ice cubes. Stir and serve.



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