

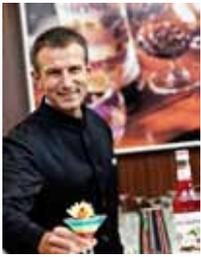


## Coconut Noix de coco

Coconut is the fruit of the palm, a very tall palm tree most associated with tropical countries. Nutritious coconut and its milk are widely used in both beverages and cooking since the sweet yet versatile flavour works well with sweet, bitter and salty flavours.

Le Fruit de MONIN Coconut is a unique product which has the perfect texture and taste of freshly grated coconut. Let your imagination wander to the sandy beaches of tropical oasis and create refreshing coladas and many tantalizing drinks!

**MONIN**<sup>®</sup>  
— ULTIMATE TASTE —  
ULTIMATE CREATIVITY



**Stephane MOESLE**  
MONIN Beverage Innovation Director

“With it's rich flavour, Le Fruit de MONIN Coconut drives you straight to those nice sunny, sandy beaches, where the water is crystal blue. Le Fruit de MONIN Coconut, with it's deep, intense, creamy flavour will be the perfect link between all the ingredients of your cocktail. Thanks to its grated coconut bits, you will have the sensation of eating the fresh coconut meat. Become the master of the coladas using Le Fruit de MONIN Coconut. Just mix it with other «Le Fruit de MONIN» flavours such as Passion Fruit, Strawberry or Banana, add pineapple juice and you will create some amazing exotic «Coladas». ”

**Piña-Colada**

- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 150 ml pineapple juice
- 10 ml fresh lime juice



Pour all ingredients in a shaker. Shake vigorously and strain in a tumbler or a fancy glass full of ice. Garnish with a pineapple flag.

**Coco Choco**

- 15 ml Le Fruit de MONIN Coconut
- 10 ml MONIN White Chocolate sauce
- 10 ml MONIN Gingerbread syrup
- 40 ml mango juice
- 80 ml milk



Shake, serve on the rocks in the highball glass. Garnish with a pineapple flag and cherry.

**Balinese Lace**

- 10 ml Le Fruit de MONIN Coconut
- 15 ml MONIN Cucumber syrup
- 45 ml rum
- 60 ml pineapple juice



Shake with ice and pour the ingredients into a glass filled with crushed ice. Serve in a tall rocks glass. Garnish with a skewer of 2 slices fresh lemon grass and cucumber.

**Coconut Iced Latté**

- 30 ml Le Fruit de MONIN Coconut
- 120 ml milk
- 1 cold espresso



Pour Le Fruit de MONIN Coconut in a tall glass rimmed with coconut powder. Add ice cubes to top, and pour milk gently over ice. Finish with the chilled espresso, until reaching distinct layers. Serve with a long spoon.

**Frozen Fruity Colada**

- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 20 ml cointreau
- 60 ml apple juice
- 30 ml orange juice



Add some ice cubes and blend it well. Serve in a long drink glass.

**Toasted Latte**

- 10 ml Le Fruit de MONIN Coconut
- 10 ml MONIN Roasted Hazelnut syrup
- 1 espresso
- 150 ml steamed milk



Stir Le Fruit de MONIN Coconut with espresso. Steam syrup with milk and pour over the mix. Steam syrup with milk and pour over the mix. Serve it in a latté glass. Garnish with grated coconut.

**Moonlight on Copacabana beach**

- 30 ml Le Fruit de MONIN Coconut
- 10 ml MONIN Mojito Mint syrup
- MONIN White Chocolate sauce
- 25 ml light rum
- 60 ml milk
- 20 ml fresh cream
- coconut powder



Rim the cocktail glass with coconut powder and MONIN White Chocolate sauce. Blend all the ingredients into a shaker and strain into your cocktail glass.

**Coconut Paradise**

- 20 ml Le Fruit de MONIN Coconut
- 15 ml MONIN Chocolate Cookie syrup
- MONIN Chocolate Cookie flavoured cream
- 120 ml milk



Pour ingredients into the blender. Cover with ice cubes. Blend until smooth. Top with MONIN Chocolate Cookie flavoured cream and serve it in a smoothie glass. Garnish with cookie crumbs and grated coconut.

**Pear and Coconut cooler**

- 45 ml Le Fruit de MONIN Coconut
- 60 ml pear flavoured vodka
- 60 ml apple juice



Pour ingredients into 12oz big rock glass. Cover with crushed ice. Stir it well. Serve. Garnish with grated coconut.

**Souvenir from Bora Bora**

- 45 ml Le Fruit de MONIN Coconut
- 20 ml MONIN Strawberry syrup
- 1 thick slice of fresh pineapple
- 1/2 wedge of lime



Pour all your ingredients into a blender cup. Cover with ice and blend until smooth. Serve in a fancy glass.

**Tasting Notes**



**COLOUR**

Cloudy white, typical colour of the coconut flesh

**NOSE**

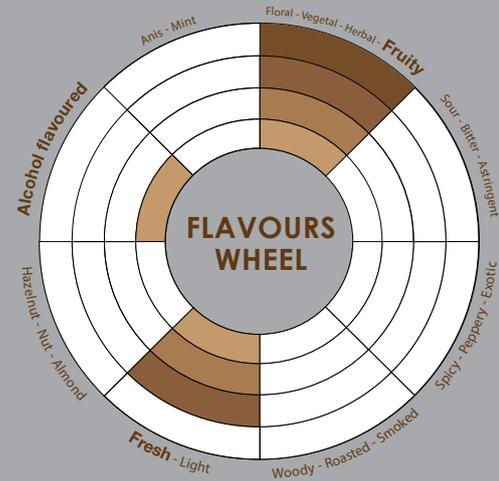
Freshly grated coconut

**ATTACK**

Intense creamy coconut taste

**LENGTH IN MOUTH**

Smooth coconut milk



**FLAVOURS ASSOCIATIONS**

Tropical fruits, chocolate, spices, citrus

**APPLICATIONS**

Smoothies, Cocktails, Mocktails, Sodas, Iced teas, Culinary

**FORMAT**

1L PET & 500ml

For more beverage inspiration see [www.monin.com](http://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.