Make it **Great** with MONIN!



Yellow Banana

Banane Jaune

The banana is the most well known and eaten tropical fruit. Its white, aromatic pulp is enjoyed around the world. Many of us enjoy bananas as a snack throughout the day.

For unmatched versatility, MONIN Yellow Banana is a delicious option to enjoy rich, fresh banana taste in countless beverages.

COLOUR

Clear light gold.

TASTE

Strong nose of ripe banana; velvet banana flambé taste.

APPLICATIONS

Coffees, flavoured milks, cocoas, dessert drinks, smoothies, cocktails, beers, fruit punches.

AVAILABLE FORMAT

5 cl, 25 cl, 70 cl & 1 L.



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.





Alexandre LAPIERRE

MONIN Culinary Manager

"With its velvet taste MONIN Yellow Banana gives you the opportunity to create fantastic smoothie or shake.

I love to mix it with MONIN Caribbean syrup and yoghurt in blended drinks."

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MONIN recipe suggestions

Cocktails

Rum Contact

- 10 ml MONIN Yellow Banana syrup
- 10 ml MONIN Pineapple syrup
- 40 ml vodka

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

MONIN Banana Margarita

- 40 ml MONIN Yellow Banana syrup
- 10 ml MONIN Triple Sec Curação liqueur
- 40 ml MONIN Lime Juice cordial
- 40 ml tequila

Pour all ingredients in a blender cup. Cover up with ice. Blend until smooth. Pour in a margarita glass.

Brazilian Banana

- 30 ml MONIN Yellow Banana syrup
- 30 ml cachaça
- 50 ml pineapple juice
- 15 ml fresh cream

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

Banana Dessert Martini

- 25 ml MONIN Yellow Banana syrup
- 10 ml MONIN White Cocoa liqueur
- 40 ml light rum
- 20 ml fresh cream

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

Day at the Beach

- 20 ml MONIN Banana syrup
- Dash MONIN Grenadine syrup
- 40 ml 151 rum
- 40 ml pineapple juice
- 60 ml orange juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a hurricane glass. Top with a dash of MONIN Grenadine syrup.

Mocktails

Natural Kiwi Lemonade

- 15 ml MONIN Yellow Banana syrup
- 1/2 piece of kiwi
- 10 ml lemon juice
- lemonade

Pour fruit into your glass. Muddle with MONIN syrup. Fill with crushed ice. Top with lemonade.

Choco-Banana Milkshake

- 25 ml MONIN Yellow Banana syrup
- 15 ml MONIN White Chocolate sauce
- 70 ml milk

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

Nassau

- 25 ml MONIN Yellow Banana syrup
- 20 ml MONIN Kiwi syrup
- 60 ml orange juice
- 40 ml pineapple juice

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

Banana Caramel Latte

- 15 ml MONIN Yellow Banana syrup
- 15 ml MONIN Caramel syrup
- 1 shot espresso
- 150 ml milk

Pour an espresso into a large cup and reserve. Steam MONIN syrup and milk together until mix foams. Pour mix over coffee. Serve.

Tropical Delight

- 20 ml MONIN Yellow Banana syrup
- 10 ml MONIN Coconut syrup
- 125 g non fat yoghurt
- 1/2 banana fruit

Blend until smooth. Garnish with whipped cream and banana slice.



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