

# Make it great with MONIN !



## Orange

The sweet and tart, tasty and juicy orange loved all around the world originates from an ancient and sour-tasting wild chinese predecessor.

Everything about the modern orange fruit is lovable – the colour, the fresh aroma, the tangy sweet taste.

Most oranges, like other citrus fruits, are consumed fresh or made into juice.

The taste of orange fruit and rind are also much enjoyed in marmalade, flavourings and confections, and of course... in MONIN Orange.

### COLOUR

Slightly cloudy gold.

### TASTE

Orange peel smell, candied orange taste.

### APPLICATIONS

Cocktails, sodas, smoothies, fruit punches and teas.

### AVAILABLE FORMAT

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.

**MONIN**  
DEPUIS 1912



Alexandre LAPIERRE

MONIN  
Culinary Manager

*“As MONIN orange is an acidic syrup you can’t steam it with milk, it will curdle.*

*You can however combine it with a dash of cranberry and grapefruit juice in a vodka martini.”*

# MONIN recipe suggestions

## Cocktails

### Prince Martini

- 20 ml MONIN Orange syrup
- 10 ml MONIN Lime Juice cordial
- 40 ml vodka
- 50 ml cranberry juice

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

### Orange Martini

- 25 ml MONIN Orange syrup
- 35 ml vodka
- 30 ml grapefruit juice

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

### Grand Foi

- 20 ml MONIN Orange syrup
- 30 ml Grand Marnier
- 20 ml gin
- 60 ml sweet & sour mix
- lemonade

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

### Martini Mix

- 20 ml MONIN Orange syrup
- 10 ml MONIN Bitter
- 40 ml gin
- 120 ml ACE mix

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

### Punchy

- 20 ml MONIN Orange syrup
- 45 ml rum
- 30 ml cranberry juice
- 2 pieces of orange
- 2 pieces of lime

Muddle fruits and MONIN syrup in a shaker tin. Add other ingredients and fill tin with ice cubes. Shake vigorously. Pour mix into a tall glass.

## Mocktails

### Tutti Frutti

- 10 ml MONIN Orange syrup
- 35 ml MONIN Passion Fruit syrup
- soda water

Build in tumbler glass filled with ice cubes. Top with soda water. Stir.

### Tampa Bay

- 20 ml MONIN Orange syrup
- 20 ml MONIN Triple Sec Curaçao syrup
- 70 ml grapefruit juice
- 3 pieces of orange

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

### Prime Time

- 35 ml MONIN Orange syrup
- 5 ml MONIN Triple Sec Curaçao syrup
- 200 ml iced tea

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

### Orange Bud

- 30 ml MONIN Orange syrup
- 10 ml MONIN Triple Sec Curaçao syrup
- 1 yoghurt

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

### Orange Iced Coffee

- 15 ml MONIN Orange syrup
- 15 ml MONIN Coffee syrup
- 180 ml milk

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



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