

Wild Strawberry

Fraise Des Bois

Oozing the sweetness of sun-drenched summer days, small succulent wild strawberries pack a powerful fruity punch with a sweet, fragrant flavour, which is different from the classic strawberry.

Eaten raw or used for baking and making jams, wild strawberries can be harvested from roadsides, rocky riverbeds or in fields and woods. A natural delicacy, they have been consumed since the Middle Ages.

MONIN Wild Strawberry captures this beautiful, intense flavour in a syrup, which is the perfect partner for vodka and wine to create aromatic, refreshing cocktails with a taste of the wild.



COLOUR : Red with shiny golden glints.

TASTING NOTES : Candy wild strawberry notes nose followed by a ripe strawberry flavour and a fresh after taste.

APPLICATIONS : Cocktails, mocktails, lemonades, smoothies, milkshakes, teas.

AVAILABLE FORMAT : 5 cl & 70 cl.

SHELF LIFE : Glass bottle : 36 months.
PET bottle: 24 months.

With 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.



MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Attila MOLNAR

MONIN

Beverage Innovation Director

"MONIN Wild Strawberry syrup works very well with bubbles! You can use it to create flavoured Champagne drinks, fizzy lemonades and spritzers... The reason is really simple: the wild strawberry has an outstanding, long, lingering aftertaste and the bubbles help to release this flavour twice!"



MONIN recipe suggestions

Cocktails

Wild Strawberry Julep

- 20 ml MONIN Wild Strawberry syrup
- 40 ml bourbon
- 60 ml apple juice
- 1 dash orange bitter
- 15 mint leaves

Pour fruit into a glass and muddle with MONIN flavouring. Fill glass with crushed ice. Add remaining ingredients. Stir and serve with a straw. Garnish with mint leaves.

Wild Strawberry Elder Flower Martini

- 25 ml MONIN Wild Strawberry syrup
- 5 ml MONIN Elder Flower syrup
- 40 ml gin
- 20 ml lemon juice
- ¼ green apple

Pour the apple into your shaker tin and muddle with MONIN flavouring. Add other ingredients. Shake vigorously with ice cubes. Pour mix into a glass. Garnish with strawberries. Serve.

Wild Strawberry Hugo

- 20 ml MONIN Wild Strawberry syrup
- 120 ml sparkling wine
- Soda water
- 8 mint leaves
- 2 lime wedges

Combine ingredients in a glass filled with ice cubes. Top with soda water. Stir. Garnish with mint leaves. Serve.

Wild Strawberry Old Fashioned

- 15 ml MONIN Wild Strawberry syrup
- 60 ml bourbon
- 3 dashes alcoholic bitter
- 1 splash soda water

Combine ingredients in a glass filled with ice cubes. Stir. Garnish with an orange wheel and strawberries. Serve.

Wild Strawberry Triple Sec Cosmo

- 20 ml MONIN Wild Strawberry syrup
- 20 ml MONIN 25° Triple Sec Curaçao liqueur
- 40 ml vodka
- 40 ml cranberry juice
- 20 ml lemon juice

Shake ingredients with ice and strain into glass. You can garnish with lime wheel and strawberries.

Mocktails

Wild Strawberry Lemonade

- 30 ml MONIN Wild Strawberry syrup
- 20 ml orange juice
- Soda water
- 2-3 mint leaves

Combine ingredients in a glass filled with ice cubes. Stir. Top with soda water. Serve. Garnish with mint leaves and strawberries.

Wild Strawberry Pineapple Ginger Soda

- 20 ml MONIN Wild Strawberry syrup
- 100 ml pineapple juice
- 10 ml lime juice
- Ginger ale

Combine ingredients in a glass filled with ice cubes. Top with ginger ale. Stir. Garnish with a pineapple wedge or apple slices. Serve.

Virgin Wild Strawberry Mojito

- 30 ml MONIN Wild Strawberry syrup
- 40 ml apple juice
- Soda water
- ½ lime
- 8 mint leaves

Pour fresh ingredients into the glass and muddle with MONIN flavouring. Fill glass with crushed ice. Add remaining ingredients. Top with soda water. Stir and garnish with lime wedge and mint leaves. Serve with a straw.

Wild Strawberry Fresca

- 30 ml MONIN Wild Strawberry syrup
- 30 ml lemon juice
- 10 mint leaves
- Soda water

Combine ingredients in a glass filled with ice cubes. Top with soda water. Stir and garnish with lemon slices or strawberries.

Virgin Wild Strawberry Pink Grapefruit Spritzer

- 20 ml MONIN Wild Strawberry syrup
- 20 ml MONIN Pink Grapefruit syrup
- 100 ml non-alcoholic sparkling white wine
- 60 ml tonic water
- 2 strawberries
- 1 grapefruit slice
- 5 mint leaves

Combine ingredients in a glass filled with ice cubes. Stir. Serve.



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