

Make it great with MONIN !



Elder Flower

Fleur de Sureau

The Elder, with its flat-topped masses of creamy-white fragrant blossoms and its juicy berries, is a very common tree in English countryside and gardens.

In England, it has been said, that summer is not here until the elder is fully in flower, and that it ends when the berries are ripe.

In the world of flavours, the new trend is flourishing.

Powerful flowery aroma of MONIN Elder Flower syrup will allow you to create meals, hot and frozen drinks as well as cocktails for an original result that will seduce and astonish your guests : a few drops in a flute of Champagne, in a white spirit based cocktail or simply with fruit juices.

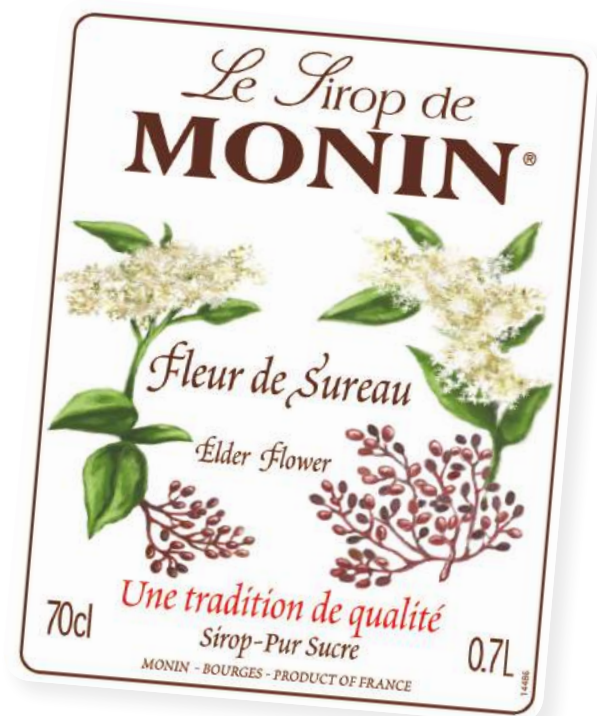


COLOUR
Light gold.

TASTE
Strong floral smell with honey notes; distinctive, tart and juicy taste.

APPLICATIONS
Teas, ciders, cocktails.

AVAILABLE FORMAT
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 more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces and Fruit Purées. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Tihomir GERGOV

MONIN
Beverage Innovation
Director

"The fragrant flowers of the elder tree make this MONIN flavour unique and elegant."

"It can be used to make refreshing summer drinks. Try to combine it with cranberry juice and you will have an exciting summer refresher."



MONIN recipe suggestions

Cocktails

Flower Martini

- 20 ml MONIN Elder Flower syrup
- 40 ml lemon vodka
- 60 ml pear juice
- 5 ml lemon juice

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

Sureau Margarita

- 20 ml MONIN Elder Flower syrup
- 30 ml MONIN Triple Sec Curaçao liqueur
- 40 ml tequila
- 20 ml lemon juice

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

Elder Flower Dom-in

- 15 ml MONIN Elder Flower syrup
- 30 ml calvados
- lemonade

Straight in a tumbler glass filled with ice cubes. Top with lemonade.

Flower & wine

- 20 ml MONIN Elder Flower syrup
- 150 ml white wine

Straight in a wine glass. Stir.

Elder Cognac

- 20 ml MONIN Elder Flower syrup
- 35 ml cognac
- 25 ml half and half milk

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

Mocktails

Bee Flower

- 10 ml MONIN Elder Flower syrup
- 15 ml MONIN Honey syrup
- 120 ml tonic water
- 10 ml lemon juice

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

Flower & Bubble Tea

- 20 ml MONIN Elder Flower syrup
- 120 ml soda water
- 60 ml iced tea

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

Park Lane

- 20 ml MONIN Elder Flower syrup
- 120 ml apple juice
- 10 ml lemon juice

Build in a tumbler glass filled with ice cubes.

Forest Touch

- 20 ml MONIN Elder Flower syrup
- 80 ml cranberry juice
- 80 ml pineapple juice
- 20 ml lemon juice

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

Flower Delight

- 10 ml MONIN Elder Flower syrup
- 10 ml MONIN Green Apple syrup
- 100 ml fresh orange juice
- 20 ml fresh lemon juice

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



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