

# Make it great with MONIN !



## Lavender

### Lavande

The light purple, heavenly scented lavender fields of Provence, France, come to mind. Most people associate lavender with its uses in perfume and aromatherapy. Lavender has been used for millennia, at least since the Roman Empire. A lovely flower used for many decorative items, lavender is a great accent in many recipes from entrees to desserts.

MONIN Lavender features a beautiful colour and distinctive aroma to remind you of the colours and scents of Provence. MONIN Lavender is part of MONIN's unique bouquet of floral flavours that also includes Jasmine, Rose and Violet. All MONIN florals are ideal to impart fresh floral aromas to a surprising variety of specialty beverages and foods.

#### COLOUR

Transparent bright purple colour.

#### TASTE

Nose of lavender fields of French Provence, sweet and strong taste of dry lavender.

#### APPLICATIONS

Cocktails, teas, sparklings, sodas.

#### 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



Alexandre LAPIERRE

MONIN  
Beverage Innovation  
Director

*"MONIN Lavender with its true floral smell and taste allows you to create amazing recipes such as a basic flavoured iced tea to a sophisticated martini."*

*I particularly like to use it in a sprayer, and spray it over a gin martini."*



# MONIN recipe suggestions

## Cocktails

### Pastel

- 20 ml MONIN Lavender syrup
- 5 ml MONIN Triple Sec Curaçao liqueur
- 40 ml vodka
- 20 ml strawberry juice

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

### Fragrance

- 25 ml MONIN Lavender syrup
- 15 ml MONIN Green Apple liqueur
- 25 ml light rum
- 5 ml lemon juice

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

### Lavender Red Vermouth

- 15 ml MONIN Lavender syrup
- 40 ml red vermouth
- 80 ml soda water

Straight in a glass filled with ice cubes. Stir.

### Senior Martini

- 15 ml MONIN Lavender syrup
- 5 ml MONIN Glasco Lemon syrup
- 40 ml blackcurrant vodka

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

### Lavender Gin

- 20 ml MONIN Lavender syrup
- 40 ml gin
- tonic water

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

## Mocktails

### Lavender Tea

- 30 ml MONIN Lavender syrup
- 240 ml iced tea

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

### Lavender Hot Tea

- 30 ml MONIN Lavender syrup
- 250 ml hot tea

Build in a mug. Stir.

### French Riviera

- 15 ml MONIN Lavender syrup
- 120 ml lemonade
- 10 ml lemon juice
- diet cola

Build in a glass filled with crushed ice. Top with a hint of diet cola.

### Frutty Lavanda

- 25 ml MONIN Lavender syrup
- 10 ml MONIN Peach Tea concentrate
- 120 ml cranberry juice
- 5 ml lemon juice

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

### Lavender Shake

- 20 ml MONIN Lavender syrup
- 5 ml MONIN Honey syrup
- 180 ml milk

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



[www.monin.com](http://www.monin.com)

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