# Make it great with MONIN !

# Raspberry

## Framboise

The most common raspberries are red but originally all raspberries were white. Legend says that one day, the Nymph Ida tried to pick some wild white raspberries to calm the God Jupiter who was in a rage. While picking the fruits, Ida scratched her finger on the thorny raspberry bush. According to this Roman myth, her blood forever died the raspberries a bright red colour.

In the Northern hemisphere, raspberries are in season in the summertime. But don't wait for the season to enjoy fresh, ripe raspberry flavour in all your beverages! MONIN Raspberry is available anytime.





COLOUR Natural colour of raspberry juice.

#### TASTE

Nose of ripe raspberry, slightly acidic, raspberry candy taste.

#### **APPLICATIONS**

Teas, sodas, smoothies, cocktails, fruit punches, coffees (without milk, acidity can cause curdling), milkshakes.

#### AVAILABLE FORMAT

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 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.





#### Tihomir GERGOV

MONIN Beverage Innovation Director

"With a sweet, fragrant and subtle aftertaste, an almost-melt-inyour-mouth texture, MONIN Raspberry has a very delicious taste.

Try to combine it with MONIN Blackberry syrup and you will feel a wonderful forest touch."



# MONIN recipe suggestions

## Cocktails

#### **Raspberry Martini**

- 30 ml MONIN Raspberry syrup
- 10 ml MONIN Grapefruit syrup
- 40 ml vodka dash cranberry juice
- dash grape juice
- dash grape juic

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

#### **Raspberry Margarita**

• 40 ml MONIN Raspberry syrup

• 10 ml MONIN Triple Sec Curaçao liqueur

40 ml MONIN Lime Juice cordial 40 ml tequila

Pour ingredients in a blender cup cover up with ice cubes. Blend until smooth. Pour in a margarita glass.

#### Shot & Go

20 ml MONIN Raspberry syrup
40 ml chilles gin

Pour MONIN Raspberry syrup into a shooter glass. Pour gin gently over until it create a layer.

#### Caracas

- 10 ml MONIN Raspberry syrup
- 60 ml MONIN Wild Strawberry liqueur
- lemonade
- 2 pieces of lime

Muddle lime and MONIN Raspberry syrup in tumbler glass. Cover up with crushed ice. Add MONIN Wild Strawberry liqueur. Top with a dash of lemonade. Stir.

#### **Blush Berry**

- 25 ml MONIN Raspberry syrup
- 150 ml blush wine Built in a wine glass.
- Stir.

## Mocktails

#### **Raspberry Shake**

- 40 ml MONIN Raspberry syrup
- 120 ml milk
- 2 scoops of vanilla ice cream

Pour ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a hurricane glass.

#### **Raspberry Flavoured Soda**

- 35 ml MONIN Raspberry syrup
- 5 ml MONIN Glasco Lemon syrup
- 20 ml cranberry juice
- 120 ml soda water

Built in a tumbler glass filled with ice cubes. Top with soda water. Stir and serve.

#### **Berry Smoothie**

- 40 ml MONIN Raspberry syrup
- 50 ml cranberry juice
- 4 fresh strawberries

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

#### Natural Lemonade

- 15 ml MONIN Raspberry syrup
- 4 raspberries
- 10 ml lemon juice
- lemonade

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

#### **Gourmet Coffee**

- 10 ml MONIN Raspberry syrup
- 1 shot espresso
- whipped cream

Pour MONIN raspberry syrup into a coffee cup. Pour an espresso over. Top with whipped cream.



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