

Make it great with MONIN !



Violet

Violette

Few experiences are as pleasant as enjoying the tempting scent of sweet violets in the spring.

Violets occur in purple, blue and white forms, all of which bear the characteristic fragrance, described by Shakespeare as: "Forward, not permanent; sweet, not lasting. The perfume and suppliance of a minute".

Some violet sayings include: "Wear a garland of violets to prevent dizziness", "Dream of violets and advance in life".

Try MONIN Violet and please your taste buds by bringing a springtime floral accent to your beverages!

COLOUR

Bright deep purple colour.

TASTE

Authentic violet blossom aroma; acidulous floral flavour which will remind you of violet candies.

APPLICATIONS

Cocktails, sodas, juices, teas, flavoured milks.

AVAILABLE FORMAT

5 cl, 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

*"I truly like to mix
MONIN Violet with
cranberry juice and
premium vodka in an
upscale martini.*

*Try also to steam
MONIN Violet with milk,
and cover with a berry
ice cream on the mix."*

MONIN recipe suggestions

Cocktails

Violette Charentaise

- 20 ml MONIN Violet syrup
- 40 ml cognac
- 120 ml ginger ale

Build in a tumbler glass filled with ice cubes. Top with ginger ale.

Blackberry Violet

- 15 ml MONIN Violet syrup
- 5 ml MONIN Blackberry syrup
- 120 ml champagne

Build in a flute glass. Stir and serve.

Flower Wine

- 10 ml MONIN Violet syrup
- 10 ml MONIN Strawberry syrup
- 120 ml white wine

Build in a wine glass. Stir and serve.

3V

- 10 ml MONIN Violet syrup
- 10 ml MONIN Vanilla syrup
- 40 ml vodka

Build in a rock glass filled with ice cubes.

Apple & Violet Martini

- 20 ml MONIN Violet syrup
- 40 ml gin
- 60 ml apple juice

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

Mocktails

Violet Soda

- 30 ml MONIN Violet syrup
- 30 ml cranberry juice
- 120 ml soda water

Build in a tumbler glass filled with ice cubes.

Violet Lemonade

- 20 ml MONIN Violet syrup
- 120 ml lemonade
- 5 ml lemon juice

Build in a tumbler glass filled with ice cubes.

Violet Milkshake

- 20 ml MONIN Violet syrup
- 80 ml milk
- 2 scoops of vanilla ice cream

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

French Iced Tea

- 30 ml MONIN Violet syrup
- 240 ml Darjeeling iced tea

Build in a tumbler glass filled with ice cubes.

Imagination

- 50 ml MONIN Violet syrup
- 250 ml fresh cream

Pour all ingredients in a canister with whipped cream. Add gas. Shake gently. Top any of your desserts.



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