

GREEN APPLE



The apple is the fruit of simplicity. With its crispy crunch in vibrant red, yellow or green, it makes a tasty breakfast bite or a moveable feast for snacking on the run. Revel in this harvest glory in a mellow crumble pudding or classic apple pie. There's an apple for every one and every occasion.

The crisp sweet of MONIN Green Apple is hard to resist. It brings the perfect amount of juicy apple orchard tanginess to your cocktails, sodas, lemonades or smoothies.


MONIN®



Stéphane MOESLE

MONIN Beverage Innovation Director

“Due to its ripe green apple taste Le Fruit de MONIN Green Apple will give a great complex flavour to your drinks from sweet to tart to fruity! This amazing product brings a fresh and summery fragrance and texture to my beverages, from a simple smoothie to the ultimate apple martini. My favourite use of Le Fruit de MONIN Green Apple is in a cold tea with MONIN Lemon Tea syrup, garnished with lemon and apple slices. Enjoy!”



Green Apple Frozen Daiquiri

- 45 ml Le Fruit de MONIN Green Apple
- 40 ml rum
- 20 ml fresh lime juice

Blend all ingredients with ice cubes until smooth. Serve into a chilled martini glass.



Green Apple Collins

- 30 ml Le Fruit de MONIN Green Apple
- 40 ml gin
- 20 ml lemon juice
- Soda water

Combine ingredients in a glass filled with ice cubes. Top with soda water. Stir and serve.



Green Apple Mojito

- 30 ml Le Fruit de MONIN Green Apple
- 40 ml light rum
- 8 mint leaves
- 1/2 lime
- Soda water

Muddle lime and mint leaves with MONIN flavouring. Fill glass with crushed ice. Add remaining ingredients. Stir and serve with a straw.



Green Apple Cucumber Martini

- 15 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Cucumber syrup
- 50 ml vodka
- 15 ml fresh lemon juice

Shake all ingredients with ice cubes and strain into an old fashioned glass filled with ice cubes. Serve. You can garnish with cucumber slices.



Green Apple Wine

- 30 ml Le Fruit de MONIN Green Apple
- 15 ml MONIN Elder Flower syrup
- 120 ml white wine
- 1 lime wedge

Build all ingredients except lime into a wine glass filled with ice cubes. Squeeze the lime wedge on top. Serve.



Green Apple Soda

- 15 ml Le Fruit de MONIN Green Apple
- 10 ml fresh lemon juice
- 120 ml soda water

Build all ingredients in a tumbler glass filled with ice cubes. You can replace fresh lemon juice with MONIN Lemon Rantcho.



Green Apple Smoothie

- 30 ml Le Fruit de MONIN Green Apple
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Blend all ingredients with ice cubes until smooth. Serve into a smoothie glass.



Green Apple White Tea

- 30 ml Le Fruit de MONIN Green Apple
- 250 ml hot white tea
- 2 slices of fresh ginger
- 1 cinnamon stick

Combine all ingredients into a pre-heated mug. Let infuse and serve.



Green Apple Mocktail

- 30 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Spicy Mango syrup
- 80 ml orange juice
- 30 ml pineapple juice
- 10 ml lemon juice

Shake all ingredients with ice cubes and strain into a hurricane glass filled with ice cubes. Serve.



Green Apple Shake

- 30 ml Le Fruit de MONIN Green Apple
- 10 ml MONIN Speculoos syrup
- 150 ml milk

Spindle mix all ingredients with ice cubes. Pour into a tumbler glass and serve.

Tasting Notes



COLOUR

Shiny, translucent light green.

NOSE

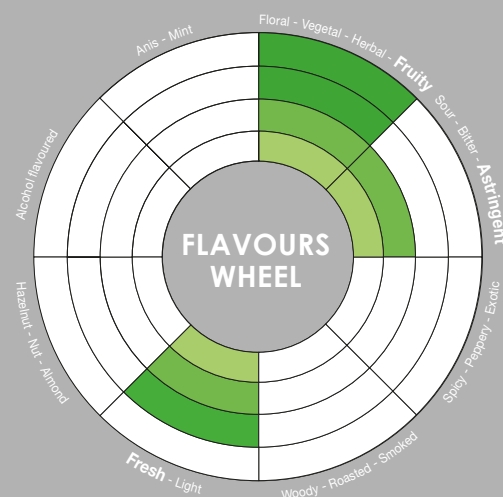
Fresh green apple

ATTACK

Intense taste of green apple, with tart notes.

LENGTH IN MOUTH

Long-lasting freshness feeling



FLAVOURS ASSOCIATIONS

Mint, tea, citrus, herbs, tropical fruits

APPLICATIONS

Smoothies, cocktails, mocktails, sodas, iced teas, milkshakes, toppings

FORMAT

1L

www.monin.com

With more than 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