

Make it great with MONIN !



Cranberry

Aïrelles

The first to take advantage of the cranberry's unique benefit were Native Americans who believed the cranberry to be a providential gift from mythical giants.

The fruit was called cranberry because the flower looked a lot like the head and bill of the cranes. It may have also come about because cranes found it to be one of their favourite foods.

Cranberries are used in a wide range of food recipes because of their sweet and tart flavour and pretty colour.

MONIN Cranberry offers a perfect balance of the true tartness and sweetness of ripe cranberries. MONIN Cranberry is the easiest way to add authentic cranberry taste to complement your beverages.

COLOUR

Deep red.

TASTE

Ripe cranberry smell, acidulous, slightly tart juicy flavour.

APPLICATIONS

Sodas, lemonades, smoothies, martinis, teas.

AVAILABLE FORMAT

25 cl, 70 cl & 1L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. 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
Culinary Manager

“MONIN Cranberry is ideal in recipes requiring cranberry colour and intense flavour.

It brings natural colour, smooth texture and high dietary fibre content to applications.

Use Cranberry syrup, lime juice and soda and your summer day will be perfect.”

MONIN recipe suggestions

Cocktails

B to B

- 15 ml MONIN Cranberry syrup
- 15 ml MONIN Wild Strawberry liqueur
- 30 ml vodka
- 30 ml cranberry juice

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

Moninpolitan

- 20 ml MONIN Cranberry syrup
- 5ml MONIN Triple Sec Curaçao liqueur
- 40 ml vodka
- 5 ml lime juice

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

Stand By

- 25 ml MONIN Cranberry syrup
- 5 ml MONIN Lime Juice cordial
- 45 ml gin
- soda water

Pour all ingredients in a tumbler filled with ice cubes. Top with soda water. Stir.

Sea Breeze

- 25 ml MONIN Cranberry syrup
- 40 ml vodka
- 80 ml grapefruit juice

Pour all ingredients in a tumbler filled with ice cubes. Stir.

Pineapple Cocktail

- 20 ml MONIN Cranberry syrup
- 40 ml light rum
- 120 ml pineapple juice

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

Mocktails

Cranberry Lemonade

- 20 ml MONIN Cranberry syrup
- 10 ml MONIN Lime syrup
- lemonade

Build in a tumbler glass. Top with lemonade. Stir.

Absolut Cranberry

- 30 ml MONIN Cranberry syrup
- 100 ml cranberry juice
- 40 ml orange juice

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

Red Tea

- 30 ml MONIN Cranberry syrup
- 200 ml iced tea

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

Rosemarie

- 20 ml MONIN Cranberry syrup
- 10 ml MONIN Rose syrup
- 80 ml pineapple Juice
- orange juice

Pour the syrups with the pineapple juice in the shaker. Shake gently. Pour in a glass filled with ice cubes and top with orange juice.

Cranberry Refresher

- 20 ml MONIN Cranberry syrup
- ginger ale
- 1/2 quarter of lime
- 1 spoon of brown sugar

Muddle lime and sugar with MONIN syrup. Pour in a glass filled with crushed ice. Stir well. Top with ginger ale.



www.monin.com

MONIN ASIA
19A Jalan Nuri
438453 SINGAPORE
T : +65 64 47 06 09

MONIN Headquarters
Place des Marronniers
18000 Bourges FRANCE
T : +33 (0)2 48 50 64 36

MONIN M.E.I
P. O. Box 215364
Dubai - United Arab Emirates
T : +971 (0)4 374 7156

MONIN USA
2100 Range Road Clearwater
Florida 33765 USA
T : +1 727 461 3033