

Make it great with MONIN !



Honey

Miel

Derived from the nectar of flowers, honey has a distinctive natural floral flavour which leads some people to prefer it over sugar and other sweeteners.

Made with real honey with no added sweeteners, MONIN Honey adds the best of honey to all your beverages.

Yet unlike regular honey, MONIN Honey is specially formulated to dissolve instantly in hot and even in chilled beverages, for incredible versatility.
Just pour and stir!

COLOUR

Transparent.

TASTE

Floral honey smell, sweet and smooth taste of honey candies; gives a more complex sweet taste to your drinks.

APPLICATIONS

Cocktails, coffees, teas, flavoured milks, smoothies. Can be used instead of MONIN Pure Cane Sugar or MONIN Gum syrup.

AVAILABLE FORMAT

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 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



Andrew YIU

MONIN
Culinary Manager

"MONIN Honey syrup brings the essence of the natural honey taste to any tea or coffee application."



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MONIN recipe suggestions

Cocktails

Honey Moon

- 15 ml MONIN Honey syrup
- 15 ml MONIN Jasmine syrup
- 30 ml light rum
- 50 ml cranberry juice

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

Dry Pomegranate

- 15 ml MONIN Honey syrup
- 10 ml MONIN Pomegranate syrup
- 2 dashes of MONIN Bitter concentrate
- 40 ml vodka

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

Honey Blossom

- 15 ml MONIN Honey syrup
- 15 ml MONIN Cherry Blossom syrup
- 30 ml light rum
- 50 ml cranberry juice

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

Honey Citrus Coola

- 15 ml MONIN Honey syrup
- 40 ml vodka
- 20 ml triple sec liqueur
- 1/4 of peeled orange
- 1/3 of peeled lemon

Muddle all ingredients in a shaker tin. Add ice cubes. Shake vigorously. Pour into a martini glass.

Honey Shake

- 30 ml MONIN Honey syrup
- 40 ml vodka
- 20 ml cranberry juice
- 1 fresh passion fruit

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Serve.

Mocktails

Flower Perfume

- 5 ml MONIN Honey syrup
- 10 ml MONIN Jasmine syrup
- 120 ml pear juice
- 10 ml lemon juice

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

Honey & Ginger

- 20 ml MONIN Honey syrup
- 5 ml MONIN Ginger syrup
- tonic water

Straight in a glass filled with ice cubes. Top with tonic water.

Bzzz...

- 20 ml MONIN Honey syrup
- 15 ml MONIN Green Apple syrup
- 150 ml soda water
- 2 pieces of lime

Straight in a glass filled with ice cubes. Top with soda water.

Sunset

- 15 ml MONIN Honey syrup
- 1 dash MONIN Grenadine syrup
- 120 ml grapefruit juice

Straight in a glass filled with ice cubes.

Caribbean Moon

- 10 ml MONIN Honey syrup
- 10 ml MONIN Caribbean syrup
- 120 ml milk

Straight in a glass filled with ice cubes.



www.monin.com