

Make it great with MONIN !



Coconut

Coco

Coconut refers to the nut of the coconut palm, a very tall palm tree most associated with tropical countries.

Nutritious coconut and its milk are widely used in both beverages and cooking since the sweet yet versatile flavour works well with sweet, bitter and salty flavours.

In Sanskrit, coconut is called “kalpa vriksha”, which means “the tree which fulfils all the necessities of life”.

Let MONIN Coconut provide pure coconut flavour to all your tropical inspired beverages... as varied as Piña-Coladas, specialty coffees and lemonades.

COLOUR

Cloudy white.

TASTE

Very intense, concentrate and long-lasting taste of grated coconut which carries you away to tropics, under coconut palms...
Aftertaste a bit caramelized.



APPLICATIONS

Ideal with hot or cold chocolates, flavoured milks, milkshakes, desserts, drinks, fruit punches and cocktails.

AVAILABLE FORMAT

5 cl, 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 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



Alexandre LAPIERRE

MONIN
Culinary Manager

"MONIN Coconut syrup fits perfectly with other exotic flavours especially pineapple."

"One of my favourite uses is to mix it with MONIN Butterscotch syrup in order to reinforce the round taste of MONIN Coconut syrup."



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MONIN recipe suggestions

Cocktails

Teq Smooth

- 30 ml MONIN Coconut syrup
- dash MONIN Grenadine syrup
- 30 ml tequila
- 30 ml orange juice

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

Coco Loco

- 30 ml MONIN Coconut syrup
- 30 ml cachaça
- 50 ml pineapple juice
- 15 ml fresh cream

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

Café & Co

- 25 ml MONIN Coconut syrup
- 10 ml MONIN Chocolate syrup
- 35 ml vodka
- 1 shot espresso

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

Cookie Martini

- 10 ml MONIN Coconut syrup
- 10 ml MONIN vanilla syrup
- 40 ml light vodka
- 100 ml maracuja juice

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

Exotic Spicy

- 20 ml MONIN Coconut syrup
- 10 ml MONIN Spicy syrup
- 40 ml light rum
- 60 ml pineapple juice

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

Mocktails

Hot Coco

- 20 ml MONIN Coconut syrup
- 150 ml hot chocolate

Steam chocolate and syrup together until warm. Pour into a mug glass.

Piña Smooth

- 20 ml MONIN Coconut syrup
- 10 ml MONIN Caribbean syrup
- 80 ml pineapple juice
- 2 scoops of fresh cream

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

San Juan

- 30 ml MONIN Coconut syrup
- 5 ml MONIN Guava syrup
- 60 ml milk
- 60 ml pineapple juice

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

Solero

- 25 ml MONIN Coconut syrup
- 60 ml passion fruit juice
- 40 ml strawberry juice
- 20 ml fresh cream

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

Virgin Mango

- 15 ml MONIN Coconut syrup
- 100 ml mango juice
- 8 mint leaves
- 3 quarters of lime

Muddle fruit and syrup. Fill with ice cubes. Pour other ingredients. Stir.



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