



# Make it great with MONIN !

## Banana Banane

The banana is the most well known and eaten tropical fruit. Its white, aromatic pulp is enjoyed around the world. Many of us enjoy bananas as a snack throughout the day.

Picked at maturity, MONIN Banana fruit purée is a delicious option for enjoying its rich texture and taste in countless beverages.

Great fruity drinks  
have never been **so easy** to make

### COLOUR

Cloudy yellow beige, colour of crushed banana.

### TASTE

Ripe banana nose with a creamy and smooth freshly peeled ripe banana taste. Very long-lasting.

### APPLICATION

Cocktails, smoothies, mocktails, iced teas, sodas, culinary.

### AVAILABLE FORMAT

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  
Beverage Chef

*"Banana smoothies, banana coladas become incredible with MONIN Banana fruit purée, but another use which I personally like, is a creamy banana lattèccino. Try also a fruity ice cream based smoothie."*



# MONIN recipe suggestions

## Cocktails

### Banana Koola

- 50 ml MONIN Banana fruit purée mix
- 40 ml rum
- 60 ml pineapple juice
- 30 ml fresh cream

Pour all ingredients in a blender, filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

### Caribbean Banana

- 20 ml MONIN Banana fruit purée mix
- 10 ml MONIN Passion fruit syrup
- 40 ml dark rum
- 120 ml fresh orange juice
- 20 ml lime juice

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

### Banana Honey Martini

- 20 ml MONIN Banana fruit purée mix
- 40 ml white rum
- 20 ml lime juice
- 20 ml honey

Pour ingredients in a shaker filled with ice cubes. Shake and strain into a chilled martini glass.

### Jungle Story

- 20 ml MONIN Banana fruit purée mix
- 10 ml MONIN Peach syrup
- 40 ml white rum
- 120 ml orange juice
- 10 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake and strain into a tall highball glass, filled with ice cubes.

### Creamy Choco Banana

- 30 ml MONIN Banana fruit purée mix
- 40 ml vodka
- 30 ml fresh cream
- 1 coffee spoon of unsweet cocoa powder

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

## Mocktails

### Toffee Banana

- 30 ml MONIN Banana fruit purée mix
- 15 ml MONIN Toffee Nut syrup
- 150 ml milk

Pour ingredients in a blender, filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass. Garnish with whipped cream and drizzle with MONIN Caramel sauce.

### Banana Strawberry Delight

- 30 ml MONIN Banana fruit purée mix
- 4-5 fresh strawberries
- 30 ml fresh orange juice
- 60 ml milk

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass.

### Banana Shake

- 45 ml MONIN Banana fruit purée mix
- 120 ml milk

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

### Green Coral

- 30 ml MONIN Banana fruit purée mix
- 20 ml MONIN Blue Curaçao syrup
- 100 ml fresh orange juice

Pour all ingredients in a blender, filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

### Banana Latté

- 30 ml MONIN Banana fruit purée mix
- 150 ml steam milk
- 1 espresso

Pour MONIN banana in a tall latté glass, steam milk until mix foam. Cover up with one espresso.

[www.monin.at](http://www.monin.at)