



# Coconut

Noix de coco

Coconut is the fruit 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.

Le Fruit de MONIN Coconut is a unique product which has the perfect texture and taste of freshly grated coconut.

This incomparable taste and texture only seen before in culinary applications and confectionery is now available for you !

Let your imagination wander to the sandy beaches of a tropical oasis and create refreshing coladas and many tantalizing drinks!



**COLOUR :** Cloudy white, typical colour of the coconut meat.

**TASTE :** Intense creamy candy coconut taste with freshly grated coconut bits.

**APPLICATIONS :** 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 more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, 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®

— ULTIMATE TASTE —  
— ULTIMATE CREATIVITY —



**Stéphane MOESLE**

MONIN

Beverage Innovation Director

With its rich flavour Le Fruit de MONIN Coconut drives you straight to those nice sunny, sandy beaches, where the water is cristal blue. Le Fruit de MONIN Coconut, with its deep, intense, creamy flavour will be the perfect link between all the ingredients of your cocktail. Thank to its grated coconut bits, you will have the sensation to eat the fresh coconut meat.

Become the master of the coladas using Le Fruit de MONIN Coconut. Just mix it with other "Le Fruit de MONIN" flavours such as Passion Fruit, Strawberry, or Banana, add pineapple juice and you will create some amazing exotic "Coladas".



# MONIN recipe suggestions

## Cocktails

### Piña-Colada

- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 150 ml pineapple juice
- 10 ml fresh lime juice

Pour all ingredients in a shaker. Shake vigorously and strain in a tumbler or a fancy glass full of ice. Garnish with a pineapple flag.

### Balinese Lace

- 10 ml Le Fruit de MONIN Coconut
- 15 ml MONIN Cucumber syrup
- 45 ml rum
- 60 ml pineapple juice

Shake with ice and pour the ingredients into a glass filled with crushed ice. Serve in a tall rocks/ling. Garnish with a skewer of 2 slices fresh lemon grass and cucumber.

### Frozen Fruity Colada

- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 20 ml cointreau
- 60 ml apple juice
- 30 ml orange juice

Add some ice cubes and blend it well. Serve in a long drink glass.

### Moonlight on Copacabana beach

- 30 ml Le Fruit de MONIN Coconut
- 10 ml MONIN Mojito Mint syrup
- MONIN White Chocolate sauce
- 25 ml light rum
- 60 ml milk
- 20 ml fresh cream
- coconut powder

Rim the cocktail glass with coconut powder and MONIN White Chocolate sauce. Blend all the ingredients into a shaker and strain into your cocktail glass.

### Pear and Coconut cooler

- 45 ml Le Fruit de MONIN Coconut
- 60 ml pear flavor vodka
- 60 ml apple juice

Pour ingredients into 12oz big rock glass. Cover with crushed ice. Stir it well. Serve. Garnish with grated coconut.

## Mocktails

### Coco Choco

- 15 ml Le Fruit de MONIN Coconut
- 10 ml MONIN White Chocolate sauce
- 10 ml MONIN Gingerbread syrup
- 40 ml mango juice
- 80 ml milk

Shake, serve on the rocks in the highball glass. Garnish with a pineapple flag and cherry.

### Coconut Iced Latté

- 30 ml Le Fruit de MONIN Coconut
- 120 ml milk
- 1 cold espresso

Pour Le Fruit de MONIN Coconut in a tall glass rimmed with coconut powder. Add ice cubes to top, and pour gently milk over ice. Finish with the chilled espresso, until reaching distinct layers. Serve with a long spoon.

### Toasted Latte

- 10 ml Le Fruit de MONIN Coconut
- 10 ml MONIN Roasted Hazelnut syrup
- 150 ml steamed milk
- 30 ml espresso

Stir Le Fruit de MONIN Coconut with espresso. Steam syrup with milk and pour over mix. Serve it in a latté glass. Garnish with grated coconut.

### Coconut Paradise

- 20 ml Le Fruit de MONIN Coconut
- 15 ml MONIN Chocolate Cookie syrup
- MONIN Cookie flavoured cream
- 120 ml milk
- 2 pcs chocolate cookie cake

Pour ingredients into the blender. Cover with ice cubes. Blend until smooth. Top with MONIN Cookie flavoured cream and serve it in a smoothie glass. Garnish with cookie and grated coconut.

### Souvenir from Bora Bora

- 45 ml Le Fruit de MONIN Coconut
- 20 ml MONIN Strawberry syrup
- 1 thick slice of fresh pineapple
- 1/2 wedge of lime

Pour all your ingredients into a blender cup. Cover with ice and blend until smooth. Serve in a fancy glass.

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

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