

Apricot Brandy liqueur

The apricot is a fruit-bearing tree, native from China, imported into Europe by the Romans. The fruit looks like a peach or nectarine, with a color ranging from yellow to orange and sometimes with a red cast. Juicy and soft apricots are high in natural sugars.

The delicious taste of apricot may be blended with a very wide range of flavours. MONIN Apricot Brandy liqueur will bring a touch of Mediterranean flavour to all your favourite cocktails, especially when mixed with whiskey or rum.



COLOUR : Bright and shiny copper colour.

TASTING NOTES : Nose of apricot stone and ripe fruit. Complex taste of candied apricot combined with the apricot stone flavour and touches of brandy.

APPLICATIONS : Cocktails, coffees, after dinner drinks.

AVAILABLE FORMAT : 70 cl.

With 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, 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



Alexandre LAPIERRE

MONIN

Beverage Innovation Director

"MONIN Apricot Brandy liqueur refreshing and fruitful taste, is really pleasant to use in various short or long cocktails. I'm keen on using it in wine spritzers with Le Fruit de MONIN Peach or Mango. But it reveals all its freshness in fizzes, coolers and long signature beverages.

A most common use will be the Paradise cocktail where the gin and the fresh orange juice enhance MONIN Apricot Brandy liqueur fruitfull flavour."



MONIN recipe suggestions

Apricot Horse Neck

- 20 ml MONIN Apricot Brandy liqueur
- 40 ml bourbon
- Ginger ale

Mix MONIN Apricot Brandy liqueur and bourbon in a tumbler full of ice cubes. Top with ginger ale. Stir and garnish with a long orange twist.

Apricot Peach Margarita

- 15 ml MONIN Apricot Brandy liqueur
- 30 ml MONIN Sweet & Sour
- 15 ml Le Fruit de MONIN Peach
- 30 ml tequila
- 1 sprig of fresh thyme

Muddle fresh thyme and tequila in the tin of a shaker and let infuse for 10 seconds. Add the remaining ingredients. Shake and double strain into a cocktail glass. Garnish with a peach fan and fresh thyme.

Apricot Bitter Wine Spritzer

- 20 ml MONIN Apricot Brandy liqueur
- 20 ml MONIN Bitter concentrate
- 120 ml white wine
- Soda water

Mix all the ingredients in a big wine glass full of ice cubes. Garnish with an orange slice and fresh raspberries.

Apricot Gum Martini

- 20 ml MONIN Apricot Brandy liqueur
- 10 ml MONIN Gum syrup
- 30 ml gin
- 50 ml mango juice
- 10 ml fresh lime juice

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

Apricot Amaretto Martini

- 10 ml MONIN Apricot Brandy liqueur
- 5 ml MONIN Amaretto syrup
- 40 ml cognac or brandy
- 60 ml peach juice

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

Paradise

- 20 ml MONIN Apricot Brandy liqueur
- 40 ml gin
- 20 fresh orange juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a cocktail glass.

Apricot Rose Martini

- 10 ml MONIN Apricot Brandy liqueur
- 20 ml MONIN Rose syrup
- 30 ml gin
- 30 ml orange juice
- 5 ml lemon juice

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

Apricot Cherry Plum Martini

- 20 ml MONIN Apricot Brandy liqueur
- 20 ml MONIN Cherry Plum syrup
- 30 ml gin
- 50 ml grapefruit juice

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

Apricot Peach Fancy Drink

- 20 ml MONIN Apricot Brandy liqueur
- 10 ml MONIN Peach syrup
- 30 ml dark rum
- 80 ml mango juice
- 10 ml fresh lemon juice
- Cranberry juice

Combine ingredients except cranberry juice in a hurricane glass filled with ice cubes. Stir and top with cranberry juice.

Apricot Sweet & Sour Cocktail

- 20 ml MONIN Apricot Brandy liqueur
- 10 ml MONIN Sweet & Sour
- 30 ml vodka
- 90 ml orange juice
- 3 peach slices
- Soda water

Muddle peach and MONIN flavourings in the tin of a shaker. Add ice cubes and the remaining ingredients except soda water. Shake vigorously. Strain into a highball glass. Top with soda water and garnish with an orange slice.



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