

# PINEAPPLE



A tropical fruit indigenous to Southern Brazil, the pineapple's tough, spiky armour encases succulent, golden fruit bursting with juiciness and the taste of the tropics. Spreading throughout South America and all over the world from the 17<sup>th</sup> century, today, it has become a firm favourite.

**Sweet and tangy with a hint of acidity**, Le Fruit de MONIN Pineapple **perfectly captures this fruit's tender flesh**. Add a splash of sunshine and exoticism to a pina-colada or create refreshing iced teas and concoctions with this **vibrant and versatile flavour**.



**MONIN**<sup>®</sup>



**Jason Soon**  
MONIN Beverage Innovation Director

“Pineapple fruit is one of the most used flavour in drink applications and even culinaries. Sweet and tangy flavour with pulpy texture, it allows you to be creative in exploring new recipes to complement a variety of applications such as cocktails, iced teas, smoothies and even lemonades. My personal favourite is using this concentrated pineapple flavour into a fruity martini recipe!”

**Frozen Pineapple Daiquiri**



- 15 ml Le Fruit de MONIN Pineapple
- 50 ml white rum
- 20 ml lime juice
- ice

Mix all ingredients in a blender filled with ice. Serve in chilled coupe or margarita glass.

**Minted Pineapple Lemonade**



- 30 ml Le Fruit de MONIN Pineapple
- 15 ml MONIN Lemon Rantcho
- 120 ml water
- 15 mint leaves

Mix all ingredients in a blender filled with ice. Pour into a glass. You can garnish with pineapple slice and mint sprig.

**Piña-Colada**



- 15 ml Le Fruit de MONIN Pineapple
- 20 ml Le Fruit de MONIN Coconut
- 50 ml white rum
- 150 ml orange juice
- ice

Mix all ingredients in a blender filled with ice. Serve in a hurricane glass. You can garnish with pineapple leaves.

**Pineapple Yogurt**



- 30 ml Le Fruit de MONIN Pineapple
- 1 scoop Le Frappé de MONIN Yogurt
- 100 ml milk
- 2 g candied ginger

Mix all ingredients in a blender filled with ice. Blend until smooth and serve in a smoothie glass.

**Royal Hawaiian Cocktail**



- 15 ml Le Fruit de MONIN Pineapple
- 10 ml MONIN Almond syrup
- 50 ml gin
- 15 ml lemon juice

Add all ingredients into a shaker filled with ice. Shake well and double strain into a chilled martini glass. Serve.

**Pineapple Smoothie**



- 60 ml Le Fruit de MONIN Pineapple
- 150 ml milk
- ice

Mix all ingredients in a blender filled with ice. Serve in a jar.

**Pineapple Basil Mojito**



- 40 ml Le Fruit de MONIN Pineapple
- 50 ml light rum
- 8 basil leaves
- 4 lime wedges
- soda water

Muddle the lime and basil leaves. Add MONIN products in a tumbler glass and crushed ice. Pour rum and top with soda water. Stir well.

**Pineapple Ginger Shaken Tea**



- 20 ml Le Fruit de MONIN Pineapple
- 20 ml MONIN Ginger syrup
- 90 ml iced black tea

Add all ingredients into a shaker filled with ice. Shake well. Strain into a highball glass. You can garnish with fresh ginger slices.

**Pineapple Yoghurt Beer**



- 30 ml Le Fruit de MONIN Pineapple
- 1 scoop Le Frappé de MONIN Yoghurt
- 100 ml beer

Mix all ingredients in a blender filled with ice. Pour into a highball glass. You can garnish with fresh pineapple slices.

**Pineapple Pie**



- 30 ml Le Fruit de MONIN Pineapple
- 30 ml MONIN Chocolate Cookie syrup
- 100 ml milk

Mix all ingredients in a blender filled with ice. Pour into a highball glass. You can garnish with fresh pineapple leaves.

**Tasting Notes**



**COLOUR**

Bright textured yellow

**NOSE**

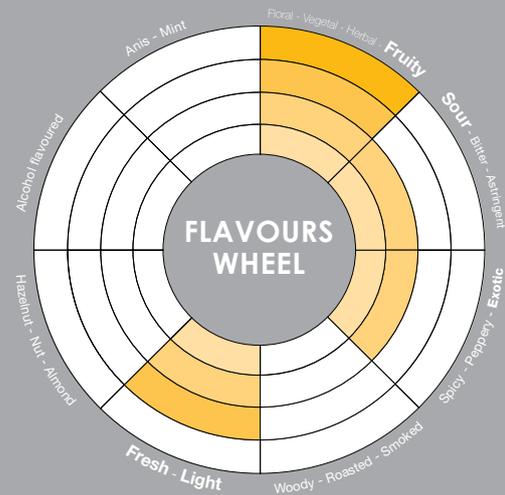
Fresh and sweet pineapple

**ATTACK**

Sweet pineapple with honey notes

**LENGTH IN MOUTH**

Light and refreshing pineapple



**FLAVOURS ASSOCIATIONS**

Honey, citrus, ginger, spice

**APPLICATIONS**

Lemonades, iced teas, smoothies, cocktails, toppings

**FORMAT**

1L

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

With more than 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.

