

Spring 2026

QUARTERLY RECIPES

MONIN®

Spring *Fever*

Birds chirp, flowers bloom, and the sun shines just a little bit brighter!

61%

say *seasonal flavours distinguish an LTO* from regular items

29%

associate the spring season with special flavours, beverages, and LTOs from restaurants

Consumer Mindset:

- Balanced
- Fresh
- Mindful
- Experience-driven
- Optimistic

Key *Growth* Drivers:

- Premium Ingredients
- Signature Twist
- Limited Time Offers

Source: Datassential

Top Seasonal Non-alc. Beverage *Flavours*

Spring launches typically begin in late winter. Flavours like pistachio, lavender, toasted coconut, and lychee tend to over index during winter, yet consumers strongly associate them with spring. Functional ingredients like guarana and ginseng are also popular during spring as consumers

SPRING (MAM)		SUMMER (JJA)		FALL (SON)		WINTER (DJF)	
Roasted Pecan	7800	White Peach	1050	Chestnut	4650	Toasted Coconut	557
Tajin	900	Ube	750	Habanero Pepper	3600	Turmeric	464
Guarana	580	Elderflower	750	Allspice	1800	Pistachio	395
Ginseng	557	Tropical Fruit	343	Ancho Pepper	1080	Lychee	375
Lavender	548	Papaya	343	Truffle	1071	Seed	232
Avocado	375	Melon	333	Spice	662	Peanut	183
Vegetable	367	Basil	330	Pumpkin	525	Vegetable	162
Compote	355	Watermelon	297	Chipotle	500	Spinach	155
Dragon Fruit	347	Hibiscus	268	Cayenne	500	Hazelnut	150
Guava	343	Peach	252	Clove	446	Basil	150
Passion Fruit	304	Mixed Berry	233	Dates	422	Beet	125
Tropical Fruit	262	Cucumber	230	Nutmeg	387	Kale	116
Prickly Pear	254	Yuzu	218	Cranberry	362	Lavender	115
Macadamia	250	Compote	214	Chai	336	Tangerine	115
Tangerine	240	Beet	210	Cinnamon	250	Ginger	111

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: date filters: All Time; category filters: Non-Alcoholic Beverage ; segment/chain filters: All Segments; keyword includes -; keyword excludes -; **foods/flavours filter:** Fruit, Nuts, Spices, Veggies

Top Seasonal Cocktail *Flavours*

Unlike non-alc. beverages, cocktails often wait until the given season to launch flavours associated with it. Fresh fruits and herbs like blueberry, banana, lavender, and basil over index during the spring season!

SPRING (MAM)		SUMMER (JJA)		FALL (SON)		WINTER (DJF)	
GRILLED PINEAPPLE	1500	ENGLISH CUCUMBER	*	PUMPKIN	1200	RUBY RED GRAPEFRUIT	175
DRAGON FRUIT	300	KIWI	450	CINNAMON	486	RED GRAPEFRUIT	175
BANANA	273	WHITE PEACH	400	NUTMEG	330	POMEGRANATE	167
GRAPE	270	WATERMELON	372	APPLE	305	ORANGE PEEL	162
PRICKLY PEAR	231	LYCHEE	300	PEANUT	257	TROPICAL FRUIT	138
HIBISCUS	208	GUAVA	260	SPICE	254	ELDERFLOWER	128
JALAPENO PEPPER	191	MARASCHINO	257	HERB	250	ROSEMARY	120
FRESH SQUEEZED LIME	183	COCONUT	253	BLOOD ORANGE	204	NUTMEG	120
BLUEBERRY	176	HERB	250	GREEN APPLE	193	CRANBERRY	115
FRESH FRUIT	160	CUCUMBER	227	CRANBERRY	180	CLOVE	111
BASIL	159	PEACH	226	ALMOND	175	PRICKLY PEAR	106
LAVENDER	150	TANGERINE	225	ROSEMARY	167	PASSION FRUIT	103
ANCHO PEPPER	150	BLUEBERRY	223	FRESH FRUIT	160		
BEAN	150	MINT LEAVES	210	BLACK CHERRY	159		
SALT	147	WILD BERRY	193	BLACKBERRY	139		

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DETAILS: date filters: All Time; category filters: Non-Alcoholic Beverage ; segment/chain filters: All Segments; keyword includes -; keyword excludes -; foods/flavours filter: Fruit, Nuts, Spices, Veggies

Cocktail
Recipes

Brad Seale, Innovation Specialist



LAVENDER WHISKY SOUR

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

2 oz.	Japanese Whisky
¾ oz.	Monin® Lavender Syrup
1 oz.	Fresh Lemon Juice

GARNISHES

Dehydrated lemon , lavender sprig

PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.

NOTES

A light, yet full bodied cocktail. Japanese whisky mixes perfectly with Monin Lavender syrup to create a delicious springtime sour!

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ORANGE BLOSSOM COLLINS

Glassware: 16 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Gin
½ oz.	Monin® Orange Tangerine Syrup
¼ oz.	Monin® Elderflower Syrup
¼ oz.	Fresh Lemon Juice
3 oz.	Top with Club Soda

GARNISHES

Lemon slice, orange slice

PREPARATION: Shake and Pour, Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with sparkling beverage and garnish.

NOTES

Refreshing and fun! Tastes reminiscent of an orange crush, yet more sophisticated!

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HIBISCUS HUGO SPRITZ

Glassware: 16 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 oz.	Elderflower Liqueur
¾ oz.	Monin® Hibiscus Syrup
½ oz.	Fresh Lemon Juice
3 oz.	Prosecco White Wine
2 oz.	Club Soda

GARNISHES

Lemon wheel, mint sprig

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

Nothing screams spring like a nice Hibiscus Spritz. Add some elderflower liqueur and you have a perfect Hugo Spritz!

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Mocktail

Recipes

Julia Melucci, Beverage Innovation Director



SPRING LOVE

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Strawberry Purée
3 oz.	Tomato Water
¼ oz.	Balsamic Vinegar
2 oz.	Club Soda

GARNISHES

Basil sprig, strawberry

PREPARATION: Stir / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

Spring love, come back to me… This drink is a nostalgic ode to fleeting romance and seasonal renewal. Just like the song, it's a blend of sweetness and longing – a bubbly, bittersweet reminder of love that once bloomed.

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YUZU TARRAGON TWIST

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

1 sprig	Fresh Tarragon
1 ½ oz.	Ritual Zero Proof Whiskey Alternative
½ oz.	Monin® Yuzu Purée
1 oz.	Pasteurized Egg White or Aqua Faba
1 oz.	Lemon Juice
	Top With:
4 oz.	Club Soda
2 dashes	Orange Blossom Water

GARNISHES

Dehydrated lemon , tarragon

PREPARATION: Shake and Strain / Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with sparkling beverage and a couple dashes of orange blossom water..
5. Garnish.

NOTES

FUN FACT! Tarragon is known as the 'King of Herbs' in French cuisine and has been used historically to stimulate appetite and aid digestion

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SPICED MANGO MIRAGE

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Chai Tea Concentrate
½ oz.	Monin® Mango Purée
3 oz.	Coconut Water
1 oz.	Fresh Lime Juice
6 drops	Curry Bitters

GARNISHES

Mango spear, ice sphere

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

FUN FACT! Mangoes are known as the 'King of Fruits' in many cultures and have been cultivated for over 4,000 years. In India, mango leaves are used in festivals and weddings as symbols of prosperity and good fortune.

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Non-Alcoholic *Recipes*

Andres Zamorano, Beverage Innovation Director



PISTACHIO ROSE SPARKLING LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

¼ oz.	Monin® Pistachio Syrup
½ oz.	Monin® Rose Syrup
4 oz.	Lemonade
2 oz.	Club Soda

GARNISHES

Edible flowers

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

We've been seeing a floral combination with pistachio. Rose and pistachio work well here with the sweetness of lemonade and crispness of the club soda.

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UBE VANILLA FIZZ

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Ube Syrup
5 oz.	Club Soda
	Top With:
2 oz.	Vanilla Cold Foam*

GARNISHES

Cinnamon dust

PREPARATION: Stir / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

Vanilla Cold Foam* –
½ oz. Monin Vanilla Syrup
4 oz. Skim Milk

Froth for 60 seconds.

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HONEY JASMINE ICED BLACK TEA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

¾ oz.	Monin® Honey Jasmine Syrup
1 pump	Monin® Mint Concentrated Flavour
6 oz.	Double Strength Brewed English Breakfast, Chilled

GARNISHES

Flowers/herbs, mint sprig

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

This iced brewed tea is perfect for spring. Honey Jasmine and mint combine very well with the full-bodied flavour notes of a double-strength English breakfast tea.

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Milkshake

Recipes

Anacorina Garcia, Marketing Coordinator



PISTACHIO STRAWBERRY MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Strawberry Syrup
½ oz.	Monin® Pistachio Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Pistachio nuts, whipped cream

PREPARATION: Blend / Ice Cream

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

Nutty. Fruity. Creamy. A perfect blend of pistachio and strawberry, topped with whipped cream.

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LIME BAR MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Key Lime Pie Syrup
½ oz.	Monin® White Chocolate Sauce
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Mini pie, whipped cream, lime slice

PREPARATION: Blend / Ice Cream

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

Bright, tangy key lime meets creamy white chocolate in a cool, decadent blend. Sweet, zesty, irresistible.

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DULCE COCO MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Coconut Syrup
½ oz.	Monin® Dulce De Leche Sauce
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Chocolate sprinkles, whipped cream

PREPARATION: Blend / Ice Cream

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

Creamy coconut blended with rich dulce de leche for a sweet, tropical indulgence.

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Holiday
Recipes

Jeff Ruth, Senior Beverage Innovation Director



ELDERBERRY FIZZ

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

½ oz.	Premium Dry Gin
½ oz.	Monin® Elderflower Syrup
½ oz.	Monin® Strawberry Purée
¼ oz.	Fresh Lemon Juice
Fill with	Prosecco White Wine

GARNISHES

Decorative white flowers

PREPARATION: Shake and Strain / Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with sparkling beverage.
5. Garnish.

NOTES

Mothers Day

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FADED GLORY MOCKTAIL

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Blue Raspberry Syrup
1 oz.	Sweet & Sour Mix
-----	Roll to mix, add ice
3 ¼ oz.	Coconut Lemonade* (prepared)
top with	Sparkling Cranberry Juice** (prepared)

GARNISHES

Blueberries, lemon wheel, mint sprig

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

*Coconut Lemonade

¼ oz. Monin® Coconut Syrup
3 oz. Lemonade

**Sparkling Cranberry Juice

2 oz. Cranberry Juice
1 oz. Club Soda

Memorial Day

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PINEAPPLE CHIPOTLE PALOMA

Glassware: 16 oz.

Contains Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Premium Silver Tequila
½ oz.	Monin® Chipotle Pineapple Syrup
¼ oz.	Monin® Mango Syrup
¼ oz.	Fresh Lime Juice
1 pinch	Salt
Fill with	Jarritos Grapefruit Soda

GARNISHES

Freeze dried lime wheel, tajin rim

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Cinco de Mayo

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Coffee
Recipes

Angela Thompson, Senior Beverage Innovation Director



STRAWBERRY MATCHA ICED COFFEE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 scoop	Strawberry Boba
½ oz.	Monin® Wild Strawberry Syrup
1 scoop	Ice
4 oz.	Milk
¾ oz.	Monin® Matcha Green Tea Concentrate
2 oz.	Vanilla Cold Foam
1 shot	Espresso

GARNISHES

Strawberry slice

PREPARATION: Build / Over Ice

1. Pour ingredients into serving glass in order listed.
2. Add garnish and serve.

NOTES

Strawberry and matcha are perfectly paired in this iced coffee, easily layered over ice.
Add the boba and wild strawberry syrup to glass, fill with ice, combine milk and matcha in a separate glass and pour over. Add cold foam and dispense espresso on top, it will layer under foam.

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COCONUT LAVENDER ICED COFFEE



Glassware: 16 oz.

Does Not Contain Alcohol

INGREDIENT

¾ oz.	Monin® Lavender Syrup
1 scoop	Ice
4 oz.	Milk
½ oz.	Monin® Coconut Syrup
2 oz.	Vanilla Cold Foam
1 shot	Espresso

GARNISHES

Lavender sprig, toasted coconut

PREPARATION: Build / Over Ice

1. Pour ingredients into serving glass in order listed.
2. Add garnish and serve.

NOTES

This is light and creamy; coconut is a great compliment to lavender. Make this layered with an easy build. Add lavender syrup to glass and then fill with ice. Combine milk and coconut syrup in separate glass and pour over top, add cold foam and top with espresso. This will layer under foam.

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SEA SALT CARAMEL HONEY ICED COFFEE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

1 oz.	Monin® Sea Salt Caramel Toffee Sauce
½ oz.	Monin® Honey Organic Sweetener
4 oz.	Milk
2 oz.	Vanilla Cold Foam
1 shot	Espresso

GARNISHES

Sauce drizzle, whipped cream

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

Sweet, salted honey, spring has sprung! This keeps you coming back for more, keeping it light with just one shot of espresso. Combine all together or serve it layered for a dramatic or Instagramable look.

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Wild Card

Recipes

Melissa Nasits, Beverage Innovation Director



SHRUB-A-DUB-DUB

Glassware: 12 oz.

Contains Alcohol



INGREDIENT

2 oz.	Gin
½ oz.	Monin® Honey Syrup
¼ oz.	Fresh Lemon Juice
½ oz.	Strawberry Black Pepper Shrub* (recipe on next slide)

GARNISHES

Lemon, mint, strawberry

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

Shrubs (drinking vinegars) are trending for their bold flavours and digestive benefits, appealing to adventurous drinkers and health-conscious consumers. The use of black pepper and champagne vinegar signals a move toward savory, culinary-inspired cocktails. Berry and spice combinations are gaining traction in spring menus, and honey syrup is popular for its natural sweetness and mouthfeel. This cocktail has a punchy, tangy fruitiness with a subtle peppery kick. The finish is crisp, with lingering berry and spice.

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*STRAWBERRY BLACK PEPPER SHRUB

12 oz batch

Does Not Contain Alcohol



INGREDIENT

4 oz.	Monin® Strawberry Purée
1 cup	Champagne Vinegar
½ tsp.	Fresh Cracked Black Pepper

GARNISHES

Shrub base for Shrub-A-Dub-Dub Cocktail

PREPARATION: Batch / Cold

1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage container(s).
4. Cover, label, day dot, and store refrigerated.

NOTES

Shrub is best prepared and left to set overnight.
This batch will make 24 (1/2 oz.) servings.

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SAKE IT TO YUZU

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENT

3 oz.	Sake
½ oz.	Monin® Yuzu Purée
½ oz.	Fresh Lemon Juice
top with	Ginger Beer

GARNISHES

Paper crane sitting on a lemon wheel

PREPARATION: Shake and Strain / Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with sparkling beverage.
5. Garnish.

NOTES

Sake cocktails are rising in popularity, especially those featuring Asian citrus like yuzu. The combination of sake and ginger beer reflects the fusion of Eastern and Western flavours, a major trend in beverage innovation. Playful garnishes and cultural references (like the paper crane) are increasingly used to create memorable, Instagramable drinks. This low ABV drinks also appeals to the growing trend of less is more in the consumption of alcohol.

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MATCHA NO-JITO

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Matcha Green Tea Concentrate
¼ oz.	Fresh Lime Juice
6 leaves	Mint
Fill with	Club Soda

GARNISHES

Lime, mint

PREPARATION: Muddle / Stir

1. Place Ingredients into bottom of serving glass and muddle.
2. Fill serving glass full of ice and pour remaining ingredients in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

Non-alcoholic “no-jito” style drinks are in demand for their sophistication and wellness appeal. Matcha is trending for its health benefits and vibrant colour, and tea-based mocktails are popular among all age groups. The combination of mint, lime, and matcha taps into the global movement toward functional, flavourful, and visually striking beverages. This mocktail is earthy, herbal, and ultra-refreshing. Matcha green tea brings grassy depth and gentle bitterness to this non-alcoholic version of a classic.

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Batch
Recipes



SPICED MANGO MIRAGE
(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN®

INGREDIENT

13 oz.	Monin® Chai Tea Concentrate
13 oz.	Monin® Mango Purée
77 oz.	Coconut Water
26 oz.	Fresh Lime Juice
	At Time of Service, Top With:
6 drops	Curry Bitters

GARNISHES
Mango spear, ice sphere

PREPARATION: Batch / Cold
1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage containers.
4. Cover, label, day dot, and store refrigerated.

NOTES To Serve:
1. Pour batch mix into an ice-filled shaker.
2. Shake and strain into chilled martini glasses.
3. Top with curry bitters and garnish.

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HONEY JASMINE ICED BLACK TEA

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN®

INGREDIENT

10 oz.	Monin® Honey Jasmine Syrup
1 oz.	Monin® Mint Concentrated Flavour
1 gallon	English Breakfast Tea, Chilled

GARNISHES

Flowers/herbs, mint sprig

PREPARATION: Batch / Cold

1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage containers.
4. Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

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PISTACHIO STRAWBERRY MILKSHAKE

(2 ½ - GALLON BATCH)

Frozen Drink Machine

Does Not Contain Alcohol



MONIN®

INGREDIENT

25 oz.	Monin® Strawberry Syrup
8 oz.	Monin® Pistachio Syrup
1 bag	Frostline® Vanilla Flavoured Shake Mix
2 gallons	Cold Water

GARNISHES

Pistachio nuts, whipped cream

PREPARATION: Frostline Soft Serve:

1. Fill a clean Cambro with 2 gallons cold water
2. Add entire bag of Frostline Vanilla Flavoured Shake Mix.
3. Add Monin syrups.
4. Stir with a wire whisk until completely dissolved.
5. Pour the mixture into your soft serve machine or cover with a lid and store in the refrigerator. Extra mix can be stored in the refrigerator for 48 hours.

NOTES

Dispense frozen milkshake into serving cups and garnish before service.

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Culinary

Recipes

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



BASIL SUNDRIED TOMATO AIOLI



YIELD 1 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes

INGREDIENTS



1/2 cup mayonnaise
1/4 cup drained sundried tomatoes
8 pumps Monin® Basil Concentrated Flavour
1 clove garlic
A pinch of cayenne

PREPARATION

1. Combine all ingredients into a food processor and blitz until fully incorporated and smooth.
2. Serve immediately or store in a tightly sealed container in the fridge.



Concepts:
BLT- *Freshly Toasted Ciabatta Topped with Tomatoes, Lettuce, Bacon, and a Basil Sundried Tomato Aioli.*
Turkey Burger- *Toasted Brioche Bun Topped with Goat Cheese, Tomatoes, Arugula, and a Basil Sundried Tomato Aioli.*

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STRAWBERRY BANANA CREAM CHEESE



YIELD 1 ¼ cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



1 8oz package cream cheese
2 Tbsp. Monin® Strawberry Puree
2 Tbsp. Monin® Banana Puree

PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



Concepts:
Strawberry Banana Bagel – *Toasted Bagel Topped with a Strawberry Banana Cream Cheese.*
Crepe- *Warm Crepe Filled with a Strawberry Banana Cream Cheese and Topped with Powdered Sugar.*

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YUZU BLUEBERRY COMPOTE

YIELD 1 cup **ACTIVE TIME** 20 minutes **TOTAL TIME** 30 minutes



INGREDIENTS



1 cup fresh blueberries
3 Tbsps. granulated sugar
3 Tbsps. water
1/4 tsp. salt
2 Tbsp. Monin® Yuzu Puree

PREPARATION

1. In a small saucepot set over medium heat combine the blueberries, sugar, water and salt.
2. Simmer blueberries until they begin to thicken, about 15 minutes or until the berries burst and the juice coats the back of a spoon.
3. Remove from heat and cool to room temperature, then add the puree and mix until well combined.
4. Place into a container, cover tightly and refrigerate until use.



Concepts:
Cheesecake- *New York Style Cheesecake Topped with a Yuzu Blueberry Compote.*
Biscuits- *Freshly Baked Biscuits Topped with Melted Butter and a Yuzu Blueberry Compote.*

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BLUEBERRY LAVENDER VINAIGRETTE



YIELD 3 cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS

- 1 cup fresh or frozen blueberries
- 3/4 cup rice wine vinegar
- 1/2 cup Monin® Lavender Syrup
- Zest and juice of a lemon
- 1 cup neutral oil
- Salt and pepper to taste

PREPARATION

1. In a blender combine all ingredients – except for the oil – and blend together.
2. With the blender running, slowly drizzle in the oil until fully emulsified. Season to taste with salt and pepper.
3. Place into a container, cover tightly and refrigerate until use.



Concepts:

Spring Salad- *Mixed Greens Topped with Strawberries, Goat Cheese, Slivered Almonds, Dried Cranberries, and a Blueberry Lavender Vinaigrette.*

Spinach Salad- *Fresh Spinach Topped with Feta Cheese, Walnuts, Grilled Chicken, Jicama, and a Blueberry Lavender Vinaigrette.*

MONIN

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BASIL FETA DIP



YIELD 1 pint **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- 7 oz feta cheese
- 1/2 cup milk
- 1/2 cup sour cream
- 5 pumps Monin® Basil Concentrated Flavour
- 1/2 tsp. chili flakes
- 1/4 tsp. garlic powder

PREPARATION

1. Combine all ingredients in a blender and blend on medium speed until mostly smooth, there should be small chunks of cheese still.
2. Taste for seasoning and transfer to a tightly sealed container and refrigerate for 30 minutes before serving.



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BLUEBERRY LEMON ICE CREAM



YIELD 1 quart **ACTIVE TIME** 20 minutes **TOTAL TIME** 3 hours

INGREDIENTS



- 1-pint heavy cream
- 1 1/2 cups whole milk
- 1/2 cup Monin® Blueberry Puree
- 1/4 cup granulated sugar
- Zest of a lemon
- 1/2 tsp. cardamom
- 1 pinch salt

PREPARATION

1. In a mixing bowl combine all ingredients and whisk together until the granulated sugar has dissolved.
2. Pour mixture into the bowl of an ice cream machine and freeze according to the manufacturer's instructions.
3. Once frozen place the mixture into a container, cover tightly, and place in the freezer until thoroughly frozen – at least 2 hours.



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Thank *You!*

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