

Cherry Brandy liqueur

Throughout the centuries, cherry trees have been enjoyed for their succulent fruits as well as their beauty. Many varieties now exist. Since ancient times, cherries have enjoyed a special place on tables from the Middle East to Europe. The cherry fruit is popular raw, in preserves, pies, but also as ciders, liqueurs and syrups. MONIN Cherry Brandy liqueur is available year-round to impart deep summer cherry flavour to all your beverages.



COLOUR : Bright ruby-red.

TASTING NOTES : Elegant nose of cherry stone. Taste of cherries macerated in alcohol, balanced with notes of brandy. Rich taste of cherry flesh, with a very long lasting taste.

APPLICATIONS : Cocktails.

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

“Our new Cherry Brandy liqueur reveals all the taste of the spirit infused cherries. This delightful liqueur is a must to mix with any chocolate base. But its powerful, balanced taste allows amazing before dinner creations, such as Manhattans, slings, daisies. You can also enjoy it in a simple way over ice cubes.”



MONIN recipe suggestions

Cherry Ginger Martini

- 20 ml MONIN Cherry Brandy liqueur
- 10 ml MONIN Ginger syrup
- 40 ml gin
- 5 fresh cherries
- 1 egg white

In the tin of a shaker muddle the fresh cherries with the gin. Add the remaining ingredients and ice cubes. Shake and double strain into a martini glass. Garnish with 2 cherries sprinkled with sugar.

Cherry Cooler

- 20 ml MONIN Cherry Brandy liqueur
- 30 ml Calvados
- 70 ml apple juice
- Ginger ale

Combine all the ingredients except the ginger ale in a tumbler full of ice cubes and top with ginger ale. Garnish with an apple fan and a cherry.

Cherry Tea

- 40 ml MONIN Cherry Brandy liqueur
- 40 ml bourbon
- 60 ml cold infused thyme
- 10 mint leaves
- 1 teaspoon of brown sugar

Muddle the fresh mint with the brown sugar. Add the remaining ingredients, except the infused thyme. Fill the glass with crushed ice and top with cold infused thyme. Garnish with fresh thyme and fresh mint.

Cherry Chocolate After Dinner

- 20 ml MONIN Cherry Brandy liqueur
- 15 ml MONIN Dark Chocolate sauce
- 25 ml vodka
- 15 ml fresh cream

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

Cherry Pomegranate Cooler

- 20 ml MONIN Cherry Brandy liqueur
- 10 ml MONIN Pomegranate syrup
- 45 ml gin
- Lemonade
- 4 cherries

Combine ingredients in a tumbler glass filled with crushed ice and cherries cut in halves. Top with lemonade and stir until very chilled.

Cherry Punch

- 30 ml MONIN Cherry Brandy liqueur
- 60 ml apple juice
- 4 fresh strawberries
- Soda water

Muddle strawberries and MONIN liqueur in a tumbler. Add crushed ice and apple juice. Top with soda water and stir until very chilled.

Cherry Coffee After Dinner

- 10 ml MONIN Cherry Brandy liqueur
- 20 ml MONIN Coffee syrup
- 35 ml gin
- 15 ml fresh cream

Shake all ingredients except fresh cream with ice cubes. Strain into a cocktail glass and top with fresh cream.

Raffles Sling

- 25 ml MONIN Cherry Brandy liqueur
- 10 ml MONIN Grenadine syrup
- 5 ml MONIN 38° Triple Sec Curaçao liqueur
- 40 ml gin
- 5 ml Benedictine liqueur
- 30 ml lemon juice
- 80 ml pineapple juice
- Lemonade
- 1 dash bitters

Build all ingredients except lemonade into a tumbler full of ice cubes. Top with lemonade.

Cherry Red Berries Martini

- 20 ml MONIN Cherry Brandy liqueur
- 15 ml Le Fruit de MONIN Red berries
- 35 ml vodka
- 50 ml cranberry juice
- 10 ml lime juice

Shake all ingredients with ice cubes. Strain into a chilled cocktail glass.

Cherry Maple Spice Daiquiri

- 10 ml MONIN Cherry Brandy liqueur
- 10 ml MONIN Maple Spice syrup
- 35 ml rum
- 20 ml lime juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass and garnish with an orange twist.



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