Altimate date drinks! Say it with flowers!

## Bringing flowers to a date may seem clichéd, but let's face it, it never gets old! In your bar, coffee-shop or restaurant, re-create the romance of a floral bouquet being given to a loved one.

Recipes

A very **bucolic lemonade** served in a jam-jar, presented on a **window box** filled with ice.

### Elder Flower Lemonade

- 30 ml MONIN Elder Flower syrup
- 20 ml fresh orange juice
- 30 ml fresh lemon juice
- 150 ml water
- 1 piece of ginger

Blend all the ingredients without ice. Serve in a jam jar glass. You can garnish with fruit or flower ice cubes and rose petals.

**SUGGESTIONS:** you can replace Elder Flower syrup by Hibiscus, Jasmine, Tarragon, Cucumber or Ginger syrup.



Served on a **lightbulb** and **garnished with a rose**, it will bring light and love to your date!

#### Rose & Raspberry Gin

- 15 ml Le Fruit de MONIN Raspberry
- 10 ml MONIN Rose syrup
- 45 ml gin
- 150 ml cranberry juice
- 10 ml lime juice

Shake all the ingredients in a shaker full of ice. Strain into a bulb. Place on crushed ice. You can garnish with rose petals and silver sugar balls.

**SUGGESTIONS:** you can replace MONIN Rose syrup by Macaroon, Elder Flower, Rosemary or Watermelon syrup.



#### These fantastie flower flavours...

MONIN has handpicked six ultimate floral syrups for cocktail and mocktail creations.

Probably the most versatile, **Hibiscus** and **Elder Flower** can be used in anything from spritzers to flavoured hot teas; **Jasmine** and **Lavender** marry well with white spirits such as gin and vodka or orchards fruits like peach and apricot; **Violet** and **Rose** are the martini's best friends and make superb matches with fruit flavours - Rose is particularly enhanced by red fruits.





- 1 Use edible flowers such as orchids, pansies or snapdragons
- 2 For your ice cubes to be clear, use distilled water that has been boiled
- Freeze the flowers facing down, with water filling only <sup>1</sup>/<sub>4</sub>th of the ice tray.
  Fill and re-freeze 3 more times until the water reaches the top.





For more beverage inspiration, see **www.monin.com**, and the free **MONIN APP**.

# ULTIMATE CREATIVITY