

Twist YOUR CLASSICS



AND THE WINNER IS...

WE ARE HAPPY TO ANNOUNCE THE WINNER OF THE TWIST YOUR CLASSICS CONTEST ! CONGRATULATIONS TO ROBB COLLINS FOR HIS ZIMA WINTER SOUR RECIPE



Zima (Winter) Sour

by **Robb Collins**

- 15 ml MONIN Passion Fruit syrup
 - 5 ml MONIN Gum syrup
 - 45 ml Zubrowka Polish Vodka
 - 20 ml Fresh Lemon Juice
 - 15 ml Fresh Red Lady Apple Juice
 - 15 ml Free Range Organic Egg White
 - 3 Dashes Pernod Absinthe
 - 1 Warmed Star Anise (GARNISH)
- Add all ingredients (Egg White First) except Absinthe to mixing glass and dry shake.
- Then add ice and wet shake vigorously until ingredients are well combined.
- Double strain into frosted Coupe glass rinsed with Absinthe, and finally garnish with a warmed Star Anise. Enjoy!

CONGRATULATIONS ALSO TO THE 2ND AND 3RD PLACES



➔ see recipe

2nd
place

WILD SWEETIE PEAR

by **Andrii Osypchuk**



3rd
place

FLEISTER

by **Jack Zgheib**

The Twist your classics contest was held in november and december 2013. Participants submitted a recipe including at least one MONIN product. After a first round during wich the recipes selection was made through the votes of the web users, 20 recipes made it to the 2nd round.

They were then tasted and juged by our **5-stars international jury** :



LUKE ASHTON
Australia



KIN SAN
China



JJ GOODMAN
United Kingdom



UGO JOBIN
France

➔ The **grand winner** of the contest **won a visit to the headquarters of MONIN in Bourges, France.** For more information and to see the full ranking of the 20 recipes, visit www.twistyourclassics.com.

➔ With more than 100 years of experience, MONIN has become **the brand of choice of the gourmet flavour business** with over 100 on trend flavours to choose from, **offering bartenders unlimited taste and beverage creativity.** With MONIN, the flavour possibilities are endless. For more beverage inspiration, visit www.monin.com for hundreds of great tasting ideas.

MONIN®
— ULTIMATE TASTE —
— ULTIMATE CREATIVITY —