

# *Sangria* *“à La minute”*

*You'll find in the following pages:  
2 different categories of Sangria, and  
the best recipes for each of them.*



## Recommended Set up



**Above are the tools which will allow you an effective delivery**

- MONIN Bottle racks: Heavy duty, next to the soda fountain
- MONIN pumps: For recipe consistency and better cost control

## Standard cups size



# Sangria “à la minute”



## Recipe:

3 Pumps (30 ml) MONIN Sangria syrup  
60 ml orange juice  
120 ml red wine  
Ice cubes  
Seasonal fruits

## MONIN notes:

Red wine can be replaced by white wine  
Cinnamon stick can be added  
Triple Sec can be added for a stronger version

Combine MONIN flavorings and orange juice in a wine glass filled with ice cubes.

Top up with wine and garnish with seasonal fruits.

Stir, add straws & Serve.

# Flavored Sangria



## Recipe:

2 pumps (20ml) MONIN Sangria syrup  
1 Pump (15ml) MONIN Le Fruit or MONIN syrup  
60 ml red berry juice  
120 ml red wine  
Ice cubes  
Seasonal fruits

Combine MONIN flavorings and orange juice in a wine glass filled with ice cubes.

Top up with wine and garnish with seasonal fruits.

Stir , add straws & Serve.

## MONIN notes:

Red wine can be replaced by white wine

Triple Sec can be added for a stronger version

## Flavor suggestion:

**MONIN Syrup:** blackberry, raspberry, blackcurrant, blueberry, cherry, Pomegranate,

**MONIN Fruit mix:** Raspberry, Red Berries,.

# ***Sangria recommendation***

**Fruity** (based on MONIN Sangria syrup , juice & fresh fruits)

➤ **MONIN Le fruit**

➤ *Red berries*

➤ *Raspberries*

➤ **MONIN Syrup**

➤ *MONIN Blackcurrant*

➤ *MONIN Blackberry*

➤ *MONIN Blueberry*

➤ *MONIN Cherry*

➤ *MONIN Pomegranate*

