For centuries, the red-fleshed cherry has remained the fruit with the highest worldwide consumption. The morello cherry, which takes its name from the Italian word for sour, has a distinctly orange flesh and is softer and less sweet than the classic cherry resulting in a fruity abundance of sour flesh. Widely consumed as syrup and in preserves, pies and puddings like the famous ‘clafoutis’, morello cherries are also perfect for making cherry beer or liqueur.

Discover how MONIN has captured the high-summer flavour of this fruit, which will perfectly enhance your cocktails, smoothies and coffee. Enjoy the gourmet flavours of MONIN Morello Cherry throughout the year in all your creations.

**Morello Cherry**

**Cerise Griotte**

**COLOUR**: Deep dark red.

**TASTING NOTES**: Macerated cherries. Taste of cherry juice, and core smell sour cherry aftertaste.

**APPLICATIONS**: Cocktails, sodas, smoothies, punches, teas, cocoa beverages and cooking.

**AVAILABLE FORMAT**: 5 cl & 70 cl.

**SHELF LIFE**: Glass bottle: 36 months. PET bottle: 24 months.

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.
Attila MOLNAR
MONIN
Beverage Innovation Director

“Using Morello Cherry flavouring enables us to play on the colours of the drinks: a beautiful mix of purple and red. Try combining this flavour with herbs, such as rosemary, tarragon and mint to create unique and tasty cocktails. You can also find inspiration from your childhood favourites such as Granny’s homemade cherry pie. Or why not make your own Morello cherry-ade by simply mixing with soda or even a delicious iced coffee?”

MONIN recipe suggestions

Cocktails

Morello Cherry Beer
- 20 ml MONIN Morello Cherry syrup
- Lager beer
Combine ingredients in a glass. Serve with a stirrer.

Morello Cherry Gin & Tonic
- 20 ml MONIN Morello Cherry syrup
- 60 ml gin
- Tonic water
- 1 lime wedge
Combine ingredients in a glass filled with ice cubes. Stir. Garnish with flowers/ herbs/ lime peel, wheel or wedge. Serve.

Morello Cherry Margarita
- 40 ml MONIN Morello Cherry syrup
- 10 ml MONIN 38° Triple Sec Curaçao liqueur
- 40 ml tequila
- 20 ml lemon juice
Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour into a glass. Serve.

Morello Cherry Julep
- 20 ml MONIN Morello Cherry syrup
- 40 ml bourbon
- 60 ml apple juice
- 15 mint leaves

Mocktails

Morello Bitter Sparkler
- 10 ml MONIN Morello Cherry syrup
- 10 ml MONIN Bitter
- Tonic water
- 2 lemon slices

Morello Cherry Lemonade
- 30 ml MONIN Morello Cherry syrup
- 20 ml lemon Juice
- 130 ml water
Pour ingredients into a blender cup. Add 3 ice cubes. Blend for 15 seconds. Pour into a glass filled with ice. Garnish with cherries, lemon peel, wheel or wedge. Serve.

Morello Cherry Hot Chocolate
- 20 ml MONIN Morello Cherry syrup
- 180 ml drinking chocolate
Mix MONIN Morello Cherry syrup in a glass with hot drinking chocolate. Garnish with whipped cream and chocolate powder. Serve.

Morello Cherry Iced Tea
- 20 ml MONIN Morello Cherry syrup
- Iced tea
Combine ingredients in a glass filled with ice cubes. Stir. Garnish with lemon peel, wheel or wedge. Serve.

Morello Cherry Ginger Beer
- 20 ml MONIN Morello Cherry syrup
- Ginger beer or ginger ale
- 2 lime wedges
- 6 mint leaves