

The background of the slide is a dark brown surface decorated with coconut-related items. There are several coconut halves, some showing the white flesh and others showing the brown husk. There are also green coconut fronds and small pieces of coconut shell and flesh scattered around. A white rectangular box with a thin black border is centered on the slide, containing the title and author information.

Sugar Free Coconut Beverage Recipes

Brad Seale - Innovation Assistant



Non-Alcoholic Beverages


MONIN®



SUGAR FREE COCONUT DIRTY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

- ½ oz. Monin® Sugar Free Coconut Syrup
- 5 oz. Diet Coke® Diet Cola
- Top With:
- 2 oz. Coffee Mate® Coconut Crème Liquid Coffee Creamer



GARNISHES

Lime slices



PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.



NOTES

Label Recipe and Sell Sheet Recipe

SUGAR FREE COCONUT LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®



INGREDIENT

¾ oz.	Monin® Sugar Free Coconut Syrup
1 oz.	Fresh Lemon Juice
6 oz.	Water



GARNISHES

Mini coconut, lemon wheel



PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.



NOTES

Sell Sheet Recipe

SUGAR FREE COCONUT ICED TEA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®



INGREDIENT

$\frac{3}{4}$ oz.

Monin® Sugar Free Coconut Syrup

7 oz.

Fresh Brewed Black Tea



GARNISHES

Lemon slice, mint sprig



PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.



NOTES

Label Recipe

SUGAR FREE COCONUT SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®



INGREDIENT

¾ oz.	Monin® Sugar Free Coconut Syrup
½ oz.	Monin® Hydration Boost
6 oz.	Club Soda



GARNISHES

Dehydrated lime wheel



PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.



NOTES

SKINNY BLUE COCONUT CRUSH

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®



INGREDIENT

- ¼ oz. Monin® Sugar Free Coconut Syrup
- ½ oz. Monin® Sugar Free Blue Raspberry Syrup
- 7 oz. Diet Lemon-lime Soda



GARNISHES

Orange slice



PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.



NOTES

Sell Sheet Recipe

SUGAR FREE COCONUT ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®



INGREDIENT

¾ oz.	Monin® Sugar Free Coconut Syrup
2 shots	Espresso
5 oz.	Milk



GARNISHES

Toasted coconut flakes, whipped cream



PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.



NOTES

Sell Sheet Recipe



Cocktails


MONIN®

SKINNY COCONUT MARGARITA

Glassware: 12 oz.

Contains Alcohol



INGREDIENT

1 ½ oz.	Tequila
¾ oz.	Monin® Sugar Free Coconut Syrup
1 ½ oz.	Fresh Lime Juice



GARNISHES

Black lava salt rimmer, dehydrated lime wheel, mini coconut



PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.



NOTES

Sell Sheet Recipe



MONIN®

SUGAR FREE COCONUT MOJITO

Glassware: 16 oz.

Contains Alcohol



MONIN®



INGREDIENT

1 ½ oz.	Silver Rum
8 ea.	Mint Leaves
¾ oz.	Monin® Sugar Free Coconut Syrup
1 oz.	Fresh Lime Juice
	Top With:
4 oz.	Club Soda



GARNISHES

Coconut, lime wheel, mint



PREPARATION: Shake and Pour, Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Pour into serving glass and add any needed ice.
4. Top with sparkling beverage and garnish.



NOTES

Sell Sheet Recipe

SKINNY TROPICAL MIMOSA

Glassware: 10 oz.

Contains Alcohol



MONIN®



INGREDIENT

½ oz.	Monin® Sugar Free Coconut Syrup
1 pump	Monin® Pineapple Concentrated Flavor
2 oz.	Fresh Orange Juice
4 oz.	Champagne



GARNISHES

Dehydrated orange wheel, edible flower



PREPARATION: Stir / Up

1. Pour ingredients into serving glass in order listed.
2. Stir gently to mix.
3. Add garnish and serve.



NOTES

SKINNY FROZEN PINA COLADA

Glassware: 16 oz.

Contains Alcohol



MONIN®



INGREDIENT

- | | |
|----------|---------------------------------|
| 1 ½ cups | Frozen Pineapple Chunks |
| 2 oz. | Silver Rum |
| 1 oz. | Monin® Sugar Free Coconut Syrup |
| 2 oz. | Coconut Milk |
| 2 oz. | Water |



GARNISHES

Orange slice, pineapple leaves



PREPARATION: Blend

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.



NOTES



CULINARY DEVELOPMENT

SUGAR FREE COCONUT RECIPES

Jacob Sturm – Executive Innovation Chef
Joseph Buckner – Culinary Coordinator


MONIN®

SUGAR FREE COCONUT ICE CREAM

YIELD 1 quart

ACTIVE TIME 40 minutes **TOTAL TIME** 3 hours

INGREDIENTS

1-pint heavy cream

1 cup whole milk

6 egg yolks

3/4 cup Monin® Sugar Free Coconut Syrup

1 tsp. vanilla extract

Salt to taste



PREPARATION

1. In a mixing bowl combine all ingredients and whisk together.
2. Pour mixture into the bowl of an ice cream machine and freeze according to the manufacturer's instructions.
3. Once frozen place the mixture into a container, cover tightly, and place in the freezer until thoroughly frozen – at least 2 hours.

SUGAR FREE COCONUT WHIPPED CREAM

YIELD 1-pint

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS

1 cup heavy cream

1/4 cup Monin® Sugar Free Coconut Syrup

1 tsp. vanilla extract



PREPARATION

1. Combine all ingredients into a bowl of a stand mixer with a whisk attachment and whisk on high speed until cream reaches stiff peaks.
2. Serve immediately or store in a tightly sealed container in the fridge.

SUGAR FREE COCONUT VINAIGRETTE

YIELD 1-pint

ACTIVE TIME 5 minutes

TOTAL TIME 10 minutes

INGREDIENTS

1/2 cup rice wine vinegar
1/2 cup Monin® Sugar Free Coconut Syrup
1 Tbsp. Dijon mustard
1 clove garlic
1 cup oil
Salt to taste



PREPARATION

1. In a blender, combine all ingredients except for the oil and set to medium speed.
2. Once all the ingredients are blended, remove the lid of the blender and slowly drizzle in the oil while still running at medium speed.
3. Once all the oil is added in, turn the blender on high and blend for 30 seconds.
4. Taste for seasoning and then transfer to a tightly sealed container and store in the refrigerator.