

# Ultimate



## 59<sup>TH</sup> IBA CONGRESS

SINGAPORE NOVEMBER 22<sup>ND</sup>-27<sup>TH</sup> 2010

### 36<sup>th</sup> WORLD COCKTAIL COMPETITION 11<sup>th</sup> WORLD FLAIRTENDING COMPETITION **MONIN, N°1 CHAMPION !**

Both competitions were held in Singapore this year, and once again, MONIN is part of the winning cocktails. Out of the 55 competitors for the Classic Cocktail competition, 40 used MONIN in their recipe and 28 out of the 46 flairtenders used MONIN products. No doubt, MONIN is the brand of choice for professionals!

CLASSIC

**GOLD MEDAL**  
*Hofferer Mario*  
AUSTRIA



**ROSEMARIE**

**Ingredients**  
1 cl MONIN Lychee syrup  
2 dash Bacardi Superior  
2,5 cl Grand Marnier Cordon rouge  
0,5 cl Mozart Amade ChocOrange  
1,5 cl Kalhua  
1 cl fresh cream

**Garnish** : physalis, chocolate, kakao, orange peel & gold

**Method** : stir

**SILVER MEDAL :**  
*Kolev Vasil* BULGARIA

**BRONZE MEDAL :**  
*Zchopoulos Ioannis* GREECE

FLAIR

**GOLD MEDAL**  
*Juan Pablo Santiago*  
URUGUAY



**MODERN TIMES**

**Ingredients**  
1,5 cl MONIN Mango syrup  
1,5 cl MONIN Passion Fruit syrup  
4,5 cl Absolut Vanilia  
1,5 cl Mozart Amade chocOrange  
6 cl Caribos orange juice

**Garnish** : orange & cherry

**Method** : Shake

**SILVER MEDAL :**  
*Nike Triviño* VENEZUELA

**BRONZE MEDAL :**  
*Hsu Po Sheng* TAIWAN

#### What's IBA?

The IBA is the sole International Association gathering the best bartenders from all over the world. It is open to all independent National Bartenders Guilds whose members are cocktail experts from 52 countries. Each year, national champions are competing for the title of "Champion of the world" both in Classic and Flair categories at the WCC (World Cocktail Competitions).

# MONIN<sup>®</sup>

— ULTIMATE TASTE —  
— ULTIMATE CREATIVITY —

CLASSIC

**SILVER MEDAL**  
*Kolev Vasil*  
BULGARIA



### ZERO POISON

**Ingredients**

- 1 cl MONIN Mojito Mint syrup
- 3 cl Bacardi Carta Oro
- 2,5 cl De Kuyper Melon Liqueur
- 6 cl Caraibos Apple Juice
- 4 cl kiwi Fruit
- Dash parsley

**Garnish :** radish, apple, cocktail cherry, pineapple leave

**Method :** muddle & shake

FLAIR

**BRONZE MEDAL**  
*Hsu Po Sheng*  
TAIWAN



### STRAWBERRY LOVE SONG

**Ingredients**

- 1 cl MONIN Cranberry syrup
- 3 cl Mozart dry chocolate spirit
- 3 cl Giffard crème de fraise des bois
- 1 cl fresh lime juice

**Garnish :** strawberry, mint leaves & white radish

**Method :** shake

CLASSIC

**BRONZE MEDAL**  
*Zachopoulos Ioannis*  
GREECE



### UNFORGETTABLE PASSION

**Ingredients**

- 1 cl MONIN Passion Fruit syrup
- 1 cl MONIN Blood Orange syrup
- 3 cl Absolut Pears
- 2 cl Suntory Prucia Plum Liqueur
- 1 cl Suntory Paraiso Lychee Liqueur
- 5 cl Caraibos pineapple juice

**Garnish :** apple, carrot, pineapple leave & blueberry

**Method :** Shake

TECHNICAL PRIZE

**TECHNICAL PRIZE**  
*Grzegorz Szumski*  
POLAND



### TAI MAN SHU

**Ingredients**

- 2 cl MONIN Triple Sec Liqueur
- 1 cl MONIN Cucumber syrup
- 1 cl MONIN Spicy Mango syrup
- 2 cl Bacardi superior
- 3 cl Caraibos apple juice

**Garnish :** Carambola, pineapple leaves, fresh mint, cherry & mandarine

**Method :** shake

Create the ultimate cocktails with MONIN, the leading brand of premium syrups worldwide. MONIN has over 100 on trend flavours to choose from, offering bartenders unlimited taste and beverage creativity. With MONIN, the flavour possibilities are endless. For beverage inspiration, visit [www.monin.com](http://www.monin.com) for hundreds of great tasting ideas.

**MONIN**<sup>®</sup>  
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ULTIMATE CREATIVITY