

# Orange Curaçao liqueur

Curaçao is a liqueur flavoured with the dried peel of the oranges originally from the West Indian island of Curaçao, a tropical paradise, having beautiful secluded beaches that enjoy sunshine most days of the year. Initially discovered by accident, the drink was first developed and marketed by a Spanish family from Curaçao in the 19th century. MONIN Orange Curaçao liqueur brings a fresh orange taste and its typical light bitter note to your favourite drinks.



**COLOUR :** Gold orange with copper glint.

**TASTING NOTES :** Nose of dried bitter orange. Sweet and mild taste of candied orange with a hint of fresh orange zest.

**APPLICATIONS :** Cocktails, dessert drinks.

**AVAILABLE FORMAT :** 70 cl.

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.

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— ULTIMATE TASTE —  
ULTIMATE CREATIVITY



## Alexandre LAPIERRE

MONIN

Beverage Innovation Director

“One of my favourite uses of MONIN Orange Curaçao liqueur is to mix it with an ice cream base and MONIN Dark Chocolate sauce in a blended dessert drink. Try and enjoy.”



# MONIN recipe suggestions

## Orange Curaçao Martini

- 30 ml MONIN Orange Curaçao liqueur
- 30 ml vanilla flavoured vodka
- 8 black peppercorns
- 1 fresh pineapple slice

In the tin of a shaker, muddle pineapple with black pepper. Add the remaining ingredients and shake vigorously. Double strain and serve into a cocktail glass. Garnish with a pineapple slice.

## Orange Curaçao Coffee

- 20 ml MONIN Orange Curaçao liqueur
- 1 double espresso
- Whipped cream flavoured with MONIN Jasmine syrup

Steam MONIN Orange Curaçao liqueur into a hot drink glass. Add the double espresso. Top with whipped cream flavoured with MONIN Jasmine syrup. Garnish with 3 coffee beans.

## Orange Curaçao Margarita

- 30 ml MONIN Orange Curaçao liqueur
- 40 ml tequila
- 40 ml orange juice
- 20 ml lime juice

Blend all ingredients with ice cubes until smooth and pour into a margarita glass.

## Orange Curaçao Cranberry Champagne

- 20 ml MONIN Orange Curaçao liqueur
- 10 ml MONIN Cranberry syrup
- Champagne

Combine MONIN flavourings into a Champagne glass and top with Champagne. Garnish with gooseberries.

## Orange Curaçao Martini

- 15 ml MONIN Orange Curaçao liqueur
- 45 ml vodka
- 60 ml freshly squeezed orange juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and fine strain into a chilled cocktail glass.

## Orange Chocolate Dessert Drink

- 15 ml MONIN Orange Curaçao liqueur
- 15 ml MONIN Dark Chocolate sauce
- 30 ml Cognac or brandy
- 30 ml fresh cream

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and fine strain into a chilled cocktail glass.

## Mai Tai

- 15 ml MONIN Orange Curaçao liqueur
- 15 ml MONIN Almond syrup
- 30 ml rum
- 30 ml spiced rum
- 20 ml lime juice

Shake all ingredients with ice cubes and pour into a rock glass full of crushed ice. Garnish with a lime wedge and mint leaves.

## Orange Julep

- 20 ml MONIN Orange Curaçao liqueur
- 15 ml MONIN Tangerine syrup
- 40 ml bourbon
- 60 ml clear apple juice
- 2 dashes orange bitters
- 10 mint leaves

Muddle mint with MONIN flavourings into a Julep glass. Add crushed ice and the remaining ingredients except orange bitters. Top with orange bitters. Stir and serve.

## Orange Curaçao Honey Kentucky Cocktail

- 15 ml MONIN Orange Curaçao liqueur
- 10 ml MONIN Honey syrup
- 40 ml bourbon
- 1 grilled pineapple ring

Muddle the pineapple ring with MONIN flavourings. Add the bourbon and shake with ice cubes. Fine strain into a chilled cocktail glass. Garnish with a pineapple skewer.

## Orange Curaçao Raspberry Wine

- 10 ml MONIN Orange Curaçao Liqueur
- 15 ml le Fruit de MONIN Raspberry
- Sparkling wine

In a mixing glass full of ice cubes, pour MONIN flavourings with 50 ml sparkling wine. Stir and strain into a Champagne glass and top with the remaining sparkling wine.



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