

PASSION FRUIT



Passion fruit is one of the most intense and enticing scent of all fruits. Cultivated in many tropical and temperate regions in the Americas, North Africa and Australia, passion fruit is known by many exotic sounding names, including Maracuya, Chinola, PArcha, Lilikoi, Granadilla, Sweet Cup and many more.

The fruit's pulp features a very distinctive exotic flavour and a bright orange colour. Use easy to pour, convenient MONIN Passion Fruit syrup to impart ripe, juicy flavour and a tropical, exotic bouquet to your cocktails and non-alcoholic beverages.


MONIN[®]
NATURALLY INSPIRING



Alexandre LAPIERRE
MONIN Beverage Innovation Director

“With a true sweet and sour taste, MONIN Passion Fruit syrup is particularly enhanced with other exotic flavours such as mango. One of my favourite use is with iced tea; muddle lemon slices with MONIN Passion Fruit syrup and top with freshly brewed tea!”

Passion Fruit Margarita



- 40 ml MONIN Passion Fruit syrup
- 10 ml MONIN Triple Sec Curaçao liqueur
- 40 ml MONIN Lime Juice cordial
- 40 ml tequila

Mix all ingredients in a blender cup filled with ice. Blend until smooth. Pour in a margarita glass.

Apple Passion



- 25 ml MONIN Passion Fruit syrup
- 70 ml apple juice
- 10 ml lemon juice
- lemonade

Build in a glass filled with ice cubes. Top with lemonade. Stir.

Passion & Red Vermouth



- 15 ml MONIN Passion Fruit syrup
- 40 ml red vermouth
- 80 ml soda water

Build in a glass filled with ice cubes. Stir.

Fruit Water



- 15 ml MONIN Passion Fruit syrup
- 15 ml MONIN Pomegranate syrup
- 150 ml mineral water

Build in a glass. Stir.

Passionated Vodka



- 25 ml MONIN Passion Fruit syrup
- 30 ml vodka
- 5 ml alcoholic bitter
- 60 ml orange juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Smooth Fruits



- 20 ml MONIN Passion Fruit syrup
- 20 ml MONIN Mango syrup
- 80 ml pineapple juice

Mix all ingredients into a blender cup filled with ice cubes. Blend until smooth. Pour into a cocktail glass.

Trio Delight



- 20 ml MONIN Passion Fruit syrup
- 25 ml MONIN Tangerine liqueur
- 30 ml vodka
- 120 ml orange juice
- 10 ml lemon juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Tropicana



- 20 ml MONIN Passion Fruit syrup
- 100 ml mango juice
- 10 ml lemon juice
- lemonade

Build in a glass filled with ice cubes. Top with lemonade.

Passion Me



- 15 ml MONIN Passion Fruit syrup
- 40 ml gin
- 80 ml lemonade

Build in a glass filled with ice cubes. Stir.

Virgin Punch



- 10 ml MONIN Passion Fruit syrup
- 10 ml MONIN Pineapple syrup
- 60 ml maracuja juice
- 40 ml pineapple juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Tasting Notes



COLOUR

Cloudy yellow

NOSE

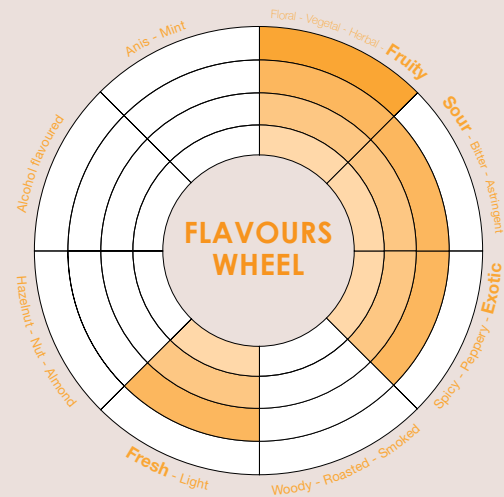
Exotic fruity aroma

ATTACK

Sweet and sour passion fruit taste

LENGTH IN MOUTH

Sweet with acidulated notes



FLAVOURS ASSOCIATIONS

Mint, Citrus, Floral, Tropical fruits

APPLICATIONS

Cocktails, Fruit punches, Lemonades, Sodas, Smoothies

FORMAT

70cl

For more beverage inspiration see www.monin.com and the Free MONIN App.



With more than 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.