

38° Triple Sec Curaçao liqueur

Triple Sec is originally a liqueur invented in France, with a flavour of bittersweet orange peel. The "original" Triple Sec is still made today with sun-dried orange peels from Haiti. The word "sec" means dry in French. Featuring a mild orange peel flavour, MONIN 38° Triple Sec Curaçao liqueur brings great versatility. Use MONIN 38° Triple Sec Curaçao liqueur in the bar and beyond.



COLOUR : Clear transparent.

TASTING NOTES : Intense nose and taste of bitter orange and strong feel of alcohol.

APPLICATIONS : Cocktails, dessert drinks, coffees.

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.

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre LAPIERRE

MONIN

Beverage Innovation Director

"The high alcohol content of MONIN 38° Triple Sec Curaçao liqueur allows you to flame cocktails and really gives a kick to your favourite classics or signature drinks. Cold, hot, straight, blended, shaken, all is achievable with MONIN 38° Triple Sec Curaçao Liqueur.

I really love to use its powerful orange twist in revisited classic cocktails, like for instance in a real shaken margarita or a strong citrus martini."



MONIN recipe suggestions

Balalaika

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 45 ml premium vodka
- 20 ml fresh lime juice

Shake and strain into a chilled martini glass.

Triple Sec Blood Orange Cooler

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 5 ml MONIN Blood Orange syrup
- 25 ml gin
- 80 ml fresh orange juice
- Soda water

Combine all ingredients except soda water in a shaker filled with ice cubes.

Shake vigorously and fine strain into a tall glass filled with ice cubes. Top with soda water and add a dash of MONIN Blood Orange syrup.

Triple Sec Fancy Drink

- 30 ml MONIN 38° Triple Sec Curaçao liqueur
- 30 ml cognac
- 15 ml lime juice
- 2 teaspoons rhubarb and ginger jam

Mix all the ingredients in a shaker filled with ice cubes. Shake vigorously and double strain into a cocktail glass. Garnish with a twist of lemon.

B52

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 20 ml MONIN Coffee liqueur
- 20 ml Irish cream liqueur

In a shot glass pour MONIN Coffee liqueur.

Add gently the Irish cream with a bar spoon to create a layer and top with MONIN 38° Triple Sec Curaçao liqueur with a bar spoon. You can serve it flamed.

Triple Sec Cucumber Fancy Drink

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 10 ml MONIN Rantcho Lemon
- 10 ml MONIN Cucumber syrup
- 40 ml gin
- 8 mint leaves
- 3 cucumber slices

Muddle mint leaves and cucumber with MONIN Rantcho Lemon in the tin of a shaker. Add the remaining ingredients, shake vigorously and double strain into a martini glass.

Triple Sec

Pomegranate Mulled Wine

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 15 ml MONIN Pomegranate syrup
- 80 ml red wine
- Mineral water
- 3 apple slices
- 1 orange wedge
- 1 cinnamon stick
- 1 anise star

Steam all ingredients except fruits and spices together until hot. Pour mix into a tea cup. Add fruits and spices and serve.

Triple Sec

Green Apple Margarita

- 15 ml MONIN 38° Triple Sec Curaçao liqueur
- 25 ml MONIN Green Apple syrup
- 20 ml MONIN Lime Juice Cordial Mixer
- 40 ml tequila

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and pour into a martini glass. Garnish with apple slices.

Triple Sec Sangria

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 15 ml MONIN Sangria Mix syrup
- 90 ml red wine
- 30 ml brandy
- Soda water

Combine ingredients except soda water in a shaker filled with ice cubes. Shake vigorously and pour into a tumbler glass. Top with soda water.

Triple Sec Lime Margarita

- 10 ml MONIN 38° Triple Sec Curaçao liqueur
- 50 ml MONIN Lime syrup
- 10 ml MONIN Lime Juice Cordial Mixer
- 40 ml tequila

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth and pour mix into a margarita glass. Garnish with a lime twist.

Triple Sec After Dinner

- 20 ml MONIN 38° Triple Sec Curaçao liqueur
- 40 ml vodka
- 20 ml fresh cream
- 2 spoons cocoa powder

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



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