



Make it great with MONIN !

Passion fruit Fruit de la passion

Cultivated in many tropical and temperate regions, the passion fruit is known by many exotic sounding names, such as Maracuyá, Chinola...

The passion fruit is one of the most intensely scented fruits. The fruit's interesting seeded pulp features a bright orange colour, a very distinctive exotic aroma and a tart-sweet flavour. Picked at maturity in the Mediterranean region, MONIN Passion fruit fruit purée will bring the exotic bouquet and fresh tropical texture to your cocktails.



Great fruity drinks
have never been **so easy** to make

COLOUR

Deep orange.

TASTE

Acidic nose of the ripe passion fruit. Balanced and refreshing taste of the fruit followed by some tangy, citrus notes.

APPLICATION

Cocktails, smoothies, mocktails, iced teas, sodas, culinary.

AVAILABLE FORMAT

1 L.

With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Tihomir
GERGOV

MONIN
Beverage Chef

"With its sweet and sour taste, MONIN Passion fruit purée is ideal for subtle recipes. I truly like combining it with bourbon and lemon juice in order to create an elegant but classic whisky sour. Its sweet taste and tart notes could be also perfect in a passion fruit yoghurt drink."



MONIN recipe suggestions

Cocktails

Tropicano

- 30 ml MONIN Passion fruit purée mix
- 40 ml dark rum
- 40 ml pineapple juice
- 20 ml fresh lime juice

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

Passion Whiskey Sour

- 30 ml MONIN Passion fruit purée mix
- 20 ml MONIN Rantcho
- 40 ml bourbon whiskey

Pour all ingredients in a shaker filled with ice cubes. Shake and strain into a chilled martini glass

Passion Caïpirinia

- 30 ml MONIN Passion fruit purée mix
- 40 ml cachaça
- 3 pieces of lime

Muddle lime and MONIN flavouring in a rock glass, top with crushed ice, add cachaça, stir well. Serve with a straw.

Pina Maracuja

- 30ml MONIN Passion fruit purée mix
- 10 ml MONIN Coconut syrup
- 40 ml rum
- 80 ml pineapple juice

Pour all ingredients in a blender cup, fill with ice cubes. Blend until smooth and pour into a hurricane glass.

Passion Obsession

- 30 ml MONIN Passion fruit purée mix
- 40 ml vodka
- 40 ml cranberry juice
- 15 ml lime juice
- little piece of vanilla pod

Pour all ingredients in a shaker, fill with ice cubes. Shake and strain into a chilled martini glass.

Mocktails

Passion Fruit Soda

- 45 ml MONIN Passion fruit purée mix
- 150 ml soda water

Pour all ingredients in a tumbler glass filled with ice cubes. Stir gently and serve.

Passion Fruit Iced Tea

- 30 ml MONIN Passion fruit purée mix
- 150 ml iced tea

Pour all ingredients in a tumbler glass filled with ice cubes. Stir gently and serve.

Passionata

- 30 ml MONIN Passion fruit purée mix
- 60 ml mango juice
- 30 ml cranberry juice
- 1 lemon slice

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass. Garnish with passion fruit seeds.

Passion Refresher

- 30 ml MONIN Passion fruit purée mix
- 120 ml fresh orange juice

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass.

Kiwi Passion Mangolini

- 30 ml MONIN Passion fruit purée mix
- 10 ml fresh lime juice
- 100 ml mango juice
- 4 pieces of fresh kiwi

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.

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