

Le Sirop de **MONIN®**

Blue Curacao



Inspired by the famous liqueur from the island of Curaçao in the West Indies, MONIN Blue Curaçao syrup captures the flavour of this orange zest, without the alcohol. It is a great ingredient for creating virgin cocktails, which are all the rage.

Endowed with a beautiful blue colour reminiscent of tropical blue skies and turquoise waters, MONIN Blue Curaçao syrup will elevate all of your exotic cocktails such as a Blue Lagoon or Blue Hawaiian and will bring a surprising twist to your mocktails such as a Blue Curaçao Soda Piña or a Blue Spanish Latte.

PRODUCT FEATURES

High concentration: dilution 1+8
Authentic taste, natural flavouring
Pure beetroot sugar from France
Preservative free
Conservation: 3 months after opening
Date of minimum durability: 36 months to production
Multi-uses: Granita, Smoothie, Blue Lagoon, Iced Latte, Martini, Collins...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural orange flavouring, colour: brilliant blue.

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURING	<input checked="" type="checkbox"/> PRESERVATIVE FREE
<input type="checkbox"/> NATURAL COLOURING	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

STEPHANE MOESLE

MONIN Beverage Innovation Director

"MONIN Blue Curaçao syrup is really an eye-catching flavour for your customers. Clear or transparent cocktails can be changed to a deep ocean cocktail, with its deep, intense blue colour. Bring it back to the 80's and get ready to recreate alcoholic or non-alcoholic Blue Lagoons or blue Pina Coladas. On the top of bringing a deep blue colour to your creations, MONIN Blue Curaçao Syrup will also flavour your drinks with aromas of orange peels."



BLUE HAWAÏAN

- 15 ml MONIN Blue Curaçao syrup
- 30 ml Le Fruit de MONIN Coconut
- 40 ml spiced rum
- 120 ml pineapple juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a Hurricane glass filled with ice cubes. Garnish with a pineapple flag, pineapple leaves and a cherry. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Mermaid Frappe

- 15 ml MONIN Blue Curaçao syrup
- 30 ml Le Fruit de MONIN Passion Fruit
- 30 ml Le Frappé de MONIN Vanilla Liquid Base
- 150 ml milk

Pour all ingredients into a blender bowl and add ice cubes. Blend until smooth. Pour into serving glass. Garnish with whipped cream, "Ocean" sugar sprinkles and a sugar mermaid tail. Serve.



Blue Iced Spanish Latte

- 20 ml MONIN Blue Curaçao syrup
- 10 ml MONIN Lavender syrup
- 150 ml milk
- 30 ml condensed milk
- 2 espressos

Pour all ingredients into a pitcher except espressos. Mix well. Pour the mix into a tumbler filled with ice cubes. Float espressos on top of the drink to create a layer. Serve without stirring. Serve.



Cari-Blue

- 15 ml MONIN Blue Curaçao syrup
- 7,5 ml MONIN Maple Spice syrup
- 60 ml caribbean white rum
- 30 ml fresh lemon juice
- 30 ml egg white

Pour all ingredients into a shaker. Shake one first time without ice to emulsify the egg white. Add ice cubes and shake a second time. Double strain into a chilled coupette. Use a stencil to draw a pattern on the foam with blue spirulina powder. Serve.



Blue Curaçao Ginger Collins

- 15 ml MONIN Blue Curaçao syrup
- 10 ml MONIN Ginger syrup
- 45 ml gin
- 120 ml soda water
- 20 ml lemon juice

Combine all ingredients into a Hurricane glass filled with ice cubes. Stir gently. Serve.



Blue Curaçao Lemonade

- 10 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Cloudy Lemonade syrup
- 240 ml water

Combine all ingredients into a glass filled with water. Stir. Garnish with a lemon wheel. Serve.



Blue Curaçao Martini

- 15 ml MONIN Blue Curaçao syrup
- 40 ml vodka
- 10 ml triple sec liqueur
- 10 ml lemon juice

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled cocktail glass. Garnish with a lime zest. Serve.

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DRINK RESPONSIBLY