

Passion Fruit



The word of the expert

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Senior Beverage Expert

When we were experimenting on the creation of a Passion Fruit liqueur, our ultimate goal was to make an all-natural liqueur that still possessed the aromatic fragrance and taste profile of raw passion fruit juice. Deep, rich natural passion fruit taste. Perfect balance between sweet and tangy with natural acidity. It brings to your drinks tropical passion fruit genuine aroma and taste. You can drink it neat, top it up with sparkling wine or create refreshing cocktails as Porn Star Martini.

NATURAL FLAVOURINGS
NATURAL COLOURINGS
VEGAN
PRESERVATIVE FREE
GMO FREE
ALLERGEN FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS

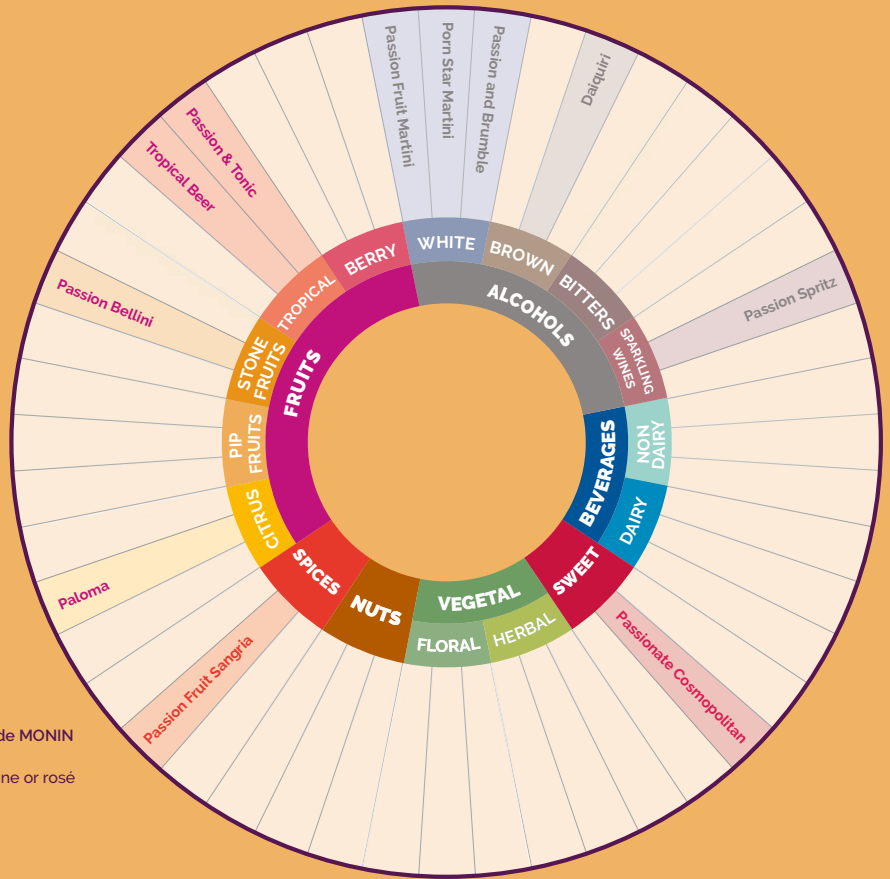
ASSOCIATIONS WHEEL



Porn Star Martini

Combine all ingredients into a cocktail shaker and shake hard, fine strain into a chilled coupe glass. Serve with a shot glass of champagne on the side and a passionfruit slice in the cocktail itself.

- 25 ml La Liqueur de MONIN Passion Fruit
- 20 ml Le Concentré de MONIN Lime Rantcho
- 10 ml Le Sirop de MONIN Vanille
- 50 ml vodka



Passion Spritz

Build all liquids into a tall wine glass with cubed ice and churn lightly to combine. Garnish with mint and tropical fruit (Passion Fruit). Serve.

- 40 ml La Liqueur de MONIN Passion Fruit
- 90 ml sparkling wine or rosé wine
- 60 ml soda



Passion and Tonic

Build all liquids into a chilled glass and churn lightly to combine. Garnish with your choice of herbs, fruit or botanicals. Serve.

- 40 ml La Liqueur de MONIN Passion Fruit
- 10 ml Le Sirop de MONIN Ginger
- 150 ml tonic or ginger ale



The Passionate Paloma

Add rim salt to a highball glass. Fill with cubed ice and build all liquids. Churn lightly to combine garnish with pink grapefruit half-wheel or passion fruit. Serve.

- 15 ml La Liqueur de MONIN Passion Fruit
- 15 ml Le Concentré de MONIN Lime Rantcho
- 50 ml tequila blanco
- 70 ml grapefruit soda water



Tropical Beer Cocktail

Combine liquids into a chilled beer/highball glass and churn lightly to combine. Garnish with salty rim. Serve.

- 40 ml Le Liqueur de MONIN Passion Fruit
- 10 ml Le Concentré de MONIN Lemon Rantcho
- 200 ml blond beer



Passion & Bramble

Combine all ingredients and shake, fine strain into a chilled rocks glass with cubed ice. Garnish with a lime wedge, mint or passion fruit. Serve.

- 20 ml La Liqueur de MONIN Passion Fruit
- 10 ml Le Sirop de MONIN Pure Cane Sugar
- 20 ml Le Concentré de MONIN Lime Rantcho
- 50 ml gin



Passion Fruit Daiquiri

Combine all and shake hard, fine strain into a chilled coupe glass. Garnish with lime wheel or half of passion fruit. Serve.

- 20 ml La Liqueur de MONIN Passion Fruit
- 20 ml Le Concentré de MONIN Lime Rantcho
- 15 ml Le Sirop de MONIN Pure Cane Sugar
- 45 ml white rum

PRODUCT FEATURES

Authentic taste, natural flavourings

Made in France

16° alcohol degree

Multi-uses: cold cocktails, hot cocktails, low ABV cocktails...

INGREDIENTS

Water, sugar, alcohol, concentrated passion fruit juice, concentrated lemon juice, natural flavouring, colour: plain caramel.

FORMAT: 70 CL

1 case: 6 bottles | 1 layer: 76 cases

