

ultimate
CREATIVITY



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 intense 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, Le Fruit de MONIN Passion Fruit will bring the exotic bouquet and fresh tropical texture to your cocktails.

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE - MONIN
Beverage Innovation Director

“With its sweet and sour taste, Le Fruit de MONIN Passion Fruit is ideal for subtle recipes. I truly like combining it with bourbon and lemon juice in order to create an elegant but classic whiskey sour. Its sweet taste and tart notes are also perfect in a passion fruit yogurt drink.”



Tropicano

- 30 ml Le Fruit de MONIN Passion Fruit
- 40 ml dark rum
- 40 ml pineapple juice
- 20 ml fresh lime juice

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



Passion Fruit Soda

- 45 ml Le Fruit de MONIN Passion Fruit
- 150 ml soda water

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



Passion Whiskey Sour

- 30 ml Le Fruit de MONIN Passion Fruit
- 20 ml MONIN Lemon Rantcho Concentrate
- 40 ml bourbon whiskey

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



Passion Fruit Iced Tea

- 30 ml Le Fruit de MONIN Passion Fruit
- 150 ml iced tea

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



Passion Caipirinia

- 30 ml Le Fruit de MONIN Passion Fruit
- 40 ml cachaça
- 3 slices of lime

Muddle lime and Le Fruit de MONIN Passion Fruit in a rock glass. Top up with crushed ice, add cachaça and stir well. Serve with a straw.



Passionata

- 30 ml Le Fruit de MONIN Passion Fruit
- 60 ml mango juice
- 30 ml cranberry juice
- 1 lemon slice

Blend all ingredients with ice cubes until smooth. Serve in a smoothie glass.



Pina Maracuja

- 30ml Le Fruit de MONIN Passion Fruit
- 10 ml MONIN Coconut syrup
- 40 ml rum
- 80 ml pineapple juice

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



Passion Refresher

- 30 ml Le Fruit de MONIN Passion Fruit
- 120 ml fresh orange juice

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



Passion Obsession

- 30 ml Le Fruit de MONIN Passion Fruit
- 40 ml vodka
- 40 ml cranberry juice
- 15 ml lime juice
- little piece of vanilla pod

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



Kiwi Passion Mangolini

- 30 ml Le Fruit de MONIN Passion Fruit
- 100 ml mango juice
- 10 ml fresh lime juice
- 4 slices of fresh kiwi

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

Tasting Notes



COLOUR

Deep orange.

NOSE

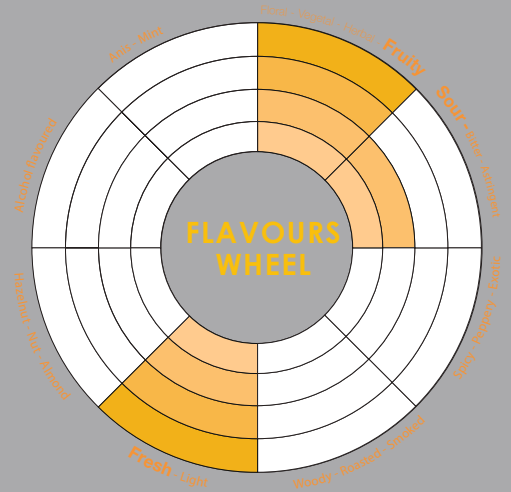
Acidic nose of the ripe passion fruit.

ATTACK

Balanced with refreshing taste of the passion fruit.

LENGTH IN MOUTH

Tangy and citrusy



FLAVOURS ASSOCIATIONS

Tea, citrus, tropical fruits

APPLICATIONS

Smoothies, Cocktails, Mocktails, Sodas, Iced Teas, Culinary

FORMAT

1L

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.