



# Blackberry liqueur

The blackberry is native from the temperate Northern Hemisphere and a very popular flavour in many cultures. The blackberry fruit exists in many varieties which vary in taste from sweet to tart.

Blackberries can be found in markets throughout Europe and North America and they are most tasty in late summer.

MONIN Blackberry liqueur is a bar must-have, widely used in champagne and white wine, but it can also flavour some of your favourite cocktails...



**COLOUR :** Deep ruby red.

**TASTING NOTES :** Fruity nose of ripe blackberry. Velvety, very concentrated taste of blackberry natural flavour, with some notes of jam and a never ending finish.

**APPLICATIONS :** Cocktails, hot chocolates, wine and sparkling drinks.

**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

"Its pure and intense aroma will definitely boost your cocktails. The French will love it with wine, either red or white, but try to muddle it with any berry and a white spirit, and you will really enjoy the natural and rich taste of blackberry."



# MONIN recipe suggestions

## Blackberry Red Berries Beer

- 20 ml MONIN Blackberry liqueur
- 15 ml Le Fruit de MONIN Red berries
- Stout beer

Mix MONIN flavourings in a beer glass and top with stout beer. Garnish with blackberries.

## Blackberry Gin Cooler

- 20 ml MONIN Blackberry liqueur
- 30 ml gin
- 150 ml pomegranate juice
- Tonic water

Mix all ingredients except tonic water in a tumbler full of ice cubes. Top with tonic water. Garnish with blackberries.

## Blackberry Punch

- 20 ml MONIN Blackberry liqueur
- 30 ml cachaça
- 60 ml cherry juice
- 1 stick lemongrass

Muddle the lemongrass stick with the cachaça in the tin of your shaker. Let infuse for 10 seconds. Add the remaining ingredients, shake and double strain into an old fashioned glass full of crushed ice. Garnish with a lemongrass stick.

## Blackberry Mint Cup

- 50 ml MONIN Blackberry liqueur
- 10 ml freshly squeezed lime juice
- Soda water
- 8 fresh mint leaves
- 2 spoons brown sugar

Muddle mint leaves and sugar with a dash of soda water in a glass. Fill the glass with crushed ice. Add the remaining ingredients. Stir and serve.

## Blackberry Wine

- 30 ml MONIN Blackberry liqueur
- 150 ml chilled light red wine

Combine ingredients in a wine glass. Stir and serve.

## Blackberry Bramble

- 15 ml MONIN Blackberry liqueur
- 10 ml MONIN Gum syrup
- 35 ml gin
- 10 ml fresh lime juice

In a shaker, combine MONIN Gum syrup, lime juice and gin. Shake with ice cubes, and strain into a highball glass filled with crushed ice. Top with MONIN Blackberry liqueur. Serve with straws.

## Blackberry Strawberry Punch

- 20 ml MONIN Blackberry liqueur
- 10 ml Le Fruit de MONIN Strawberry
- 10 ml MONIN Sweet & Sour
- 30 ml rum
- 80 ml pineapple juice
- 70 ml banana juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a hurricane glass full of ice cubes and serve. Garnish with fruits.

## Blackberry Red Berries Caipiroska

- 20 ml MONIN Blackberry liqueur
- 25 ml MONIN Rantcho Lemon
- 20 ml Le Fruit de MONIN Red berries
- 40 ml vodka
- ½ lime

Muddle lime and MONIN flavourings in a rock glass. Add crushed ice and vodka. Stir. Garnish with berries.

## Blackberry Chocolate Cookie Fancy Drink

- 10 ml MONIN Blackberry liqueur
- 20 ml MONIN Chocolate Cookie syrup
- 40 ml vodka
- 90 ml cranberry juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass full of ice cubes and serve.

## Blackberry Violet Highball

- 10 ml MONIN Blackberry liqueur
- 30 ml MONIN Violet syrup
- 30 ml vodka
- Tonic water

Combine ingredients except tonic water in a shaker filled with ice cubes. Shake vigorously and pour into a tumbler full of ice cubes. Top with tonic water.



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