

# BLUE CURACAO



Curaçao is a liqueur flavoured with the dried peel of the green oranges originally from the West Indian Island of Curacao, a tropical paradise, having beautiful secluded beaches that enjoy sunshine most days of the year. Initially discovered by accident, the drink was first developed and marketed by a Spanish family from Curacao in the 19th century.

The liqueur has an orange flavour with varying degrees of bitterness. The most common blue Curacao is a stunning deep blue. Its non-alcoholic version MONIN Blue Curacao is primarily used to induce colour into your drinks and brings a light exotic aroma. Blue-coloured orange-flavoured syrup is perfect to fancy your drinks!

  
**MONIN**<sup>®</sup>  
NATURALLY INSPIRING



**Stephane Moesle**  
MONIN Beverage Innovation Director

“The deep blue colour will amaze you and others, especially children. Try to combine it with a citrus flavour in soda applications.”

**Eastern Light**



- 5 ml MONIN Blue Curaçao syrup
- 25 ml lychee liqueur
- 70 ml orange juice
- 30 ml pineapple juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass.

**Blue Star**



- 20 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Coconut syrup
- 90 ml pineapple juice
- 40 ml milk

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

**Lemon Mystic**



- 15 ml MONIN Blue Curaçao syrup
- 30 ml MONIN Triple Sec liqueur
- 20 ml MONIN Glasco Lemon syrup
- 15 ml MONIN Lime Juice cordial
- 15 ml MONIN Green Apple liqueur
- 45 ml apple juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

**Blue Frost**



- 10 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Frosted Mint syrup
- 80 ml apple juice

Mix all ingredients in a blender cup filled with ice cubes. Blend until smooth and pour into a cocktail glass.

**Vanilla and Fruits**



- 10 ml MONIN Blue Curaçao syrup
- 15 ml MONIN Apple syrup
- 45 ml vanilla vodka
- pineapple juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a glass and top with pineapple juice.

**Lagoon**



- 15 ml MONIN Blue Curaçao syrup
- 30 ml MONIN Passion Fruit syrup
- 60 ml skim milk
- 1 scoop vanilla ice cream
- 1/4 mango

Blend all ingredients until smooth. Garnish with whipped cream and mango slices.

**Premium**



- 15 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Lime syrup
- 40 ml gin
- lemonade

Build in a glass filled with ice cubes. Top with lemonade. Stir.

**Triple Blue**



- 10 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Triple Sec syrup
- 10 ml lemon juice
- tonic water

Build in a tall glass filled with ice cubes. Stir.

**Lagoon**



- 15 ml MONIN Blue Curaçao syrup
- 40 ml vodka
- 15 ml lemon juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

**Virgin Curaçao**



- 20 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Mojito Mint syrup
- 200 ml lemonade
- 15 ml lime juice

Build in a rock glass filled with ice cubes. Stir.

**Tasting Notes**



**COLOUR**

Deep blue

**NOSE**

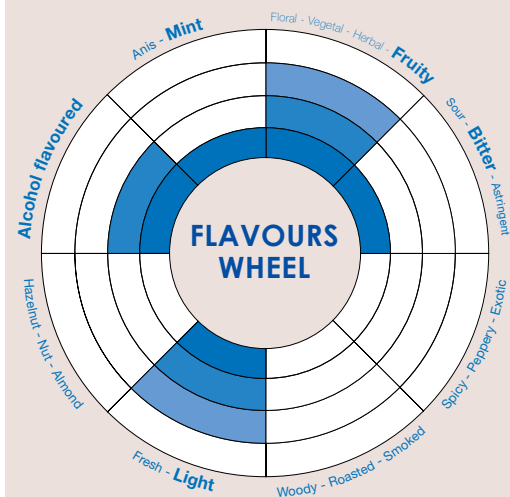
Orange skin smell

**ATTACK**

Candy bitter orange taste

**LENGTH IN MOUTH**

Candy notes



**FLAVOURS ASSOCIATIONS**

Berries, Mints, Citrus, Floral

**APPLICATIONS**

Sodas, Cocktails, Fruit punches, Mocktails

**FORMAT**

70cl & 1L

For more beverage inspiration see [www.monin.com](http://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.