

# Blue Curaçao liqueur

Curaçao is a liqueur flavoured with the dried peel of the green oranges originally from the West Indian island of Curaçao, 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 Curaçao in the 19<sup>th</sup> century. The liqueur has an orange flavour with varying degrees of bitterness. The most common Blue Curaçao is a stunning deep blue. MONIN Blue Curaçao liqueur will induce colour into your drinks and bring a light exotic aroma. It is perfect to fancy your drinks!



**COLOUR :** Deep lagoon blue. Intense colour that remains blue in cocktail.

**TASTING NOTES :** Nose of orange skin with citrus notes. Elegant and smooth orange taste with a sweet and bitter finish.

**APPLICATIONS :** Cocktails.

**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

"Blue Curaçao liqueur is a must-have in every single bar !

The colour gives a touch of mystery to any cocktail, with its colour from deep blue to light green, depending on the ingredients it is combined with.

I like to mix it with coconut flavours as the colour is going green, and the taste becomes very round."



# MONIN recipe suggestions

## Blue Curaçao Green Apple Champagne

- 20 ml MONIN Blue Curaçao liqueur
- 10 ml MONIN Green Apple syrup
- Champagne

Mix MONIN flavourings in a champagne glass and top with champagne. Garnish with an orange twist.

## Blue Curaçao Fresh Cooler

- 20 ml MONIN Blue Curaçao liqueur
- 40 ml gin
- 120 ml fresh apple juice
- 25 ml lime juice
- Ginger ale
- 1/2 kiwi
- 8 fresh mint leaves

Muddle kiwi and mint leaves in the tin of your shaker. Add the other ingredients, except ginger ale. Shake and strain into a tumbler full of ice. Top with ginger ale. Garnish with a kiwi slice.

## Blue Curaçao Coconut Colada

- 20 ml MONIN Blue Curaçao liqueur
- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 150 ml pineapple juice
- 25 ml fresh lime juice

Pour all the ingredients except MONIN Blue Curaçao liqueur in your shaker. Shake and strain into a fancy glass full of ice. Add MONIN Blue Curaçao liqueur. Garnish with a pineapple fan and a pineapple wedge.

## Blue Lagoon

- 30 ml MONIN Blue Curaçao liqueur
- 10 ml MONIN Pure Cane Sugar syrup
- 40 ml vodka
- 30 ml lime juice

Shake all ingredients with ice cubes and pour into a glass full of ice.

## Blue Curaçao Melon Cooler

- 25 ml MONIN Blue Curaçao liqueur
- 20 ml MONIN Sweet & Sour
- 15 ml MONIN Melon syrup
- 30 ml mango vodka
- Lemonade

Combine ingredients in a hurricane glass filled with ice cubes.

## Blue Curaçao Cooler

- 20 ml MONIN Blue Curaçao liqueur
- 30 ml gin
- 120 ml grapefruit juice

Combine ingredients in a tall glass filled with ice cubes. Stir and serve.

## Blue Curaçao Sweet & Sour Cooler

- 30 ml MONIN Blue Curaçao liqueur
- 20 ml MONIN Sweet and Sour
- 30 ml vodka
- Lemonade

Shake all ingredients with ice cubes except lemonade. Strain into a rock glass filled with ice cubes. Top with a splash of lemonade.

## Blue Curaçao Frosted Mint Fancy Drink

- 20 ml MONIN Blue Curaçao liqueur
- 30 ml MONIN Frosted Mint syrup
- 35 ml gin
- Soda water

Combine all ingredients except soda water in a shaker filled with ice cubes. Shake vigorously and pour into a glass. Top with soda water. Garnish with a mint sprig.

## Blue Curaçao Coco Lagoon

- 20 ml MONIN Blue Curaçao liqueur
- 10 ml MONIN Coconut liqueur
- 40 ml vodka
- 20 ml lemon juice

Shake all ingredients with ice cubes and strain into a martini glass.

## Blue Curaçao Violet Cooler

- 5 ml MONIN Blue Curaçao liqueur
- 30 ml MONIN Violet syrup
- 30 ml gin
- Soda water

Combine ingredients in a hurricane glass filled with ice cubes. Stir and serve.



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