Cocoa liqueur

The origins of chocolate stretch back to four thousand years. The ancient population of Central America used cocoa beans to make a hot, frothy and bitter drink called chocolate. This concoction was sacred and offered to the gods. Introduced in Europe, the beverage soon became very popular, and the cocoa beans started being used in many sorts of food and drink applications.

COLOUR : Dark brown colour with some caramel glints.

TASTING NOTES : Pure cocoa nearly melted and chocolate nose. Velvety taste of concentrate cocoa beans and bitter chocolate.

APPLICATIONS : Cocktails, dessert drinks, coffees.

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

MONIN recipe suggestions

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MONIN
Beverage Innovation Director

"An easy mixing liqueur which fits any spirit and any method : shaken, stirred, blended or built. A delicious after dinner can be created with MONIN Cocoa liqueur: the well-known classic Alexander, combining Cognac, a hint of fresh cream and MONIN Dark Cacao liqueur."

Cocoa Triple Sec Martini
• 20 ml MONIN Cocoa liqueur
• 15 ml MONIN 38° Triple Sec Curaçao liqueur
• 40 ml vodka

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

Cocoa Chocolate Cookie After Dinner
• 25 ml MONIN Cocoa liqueur
• 20 ml MONIN Chocolate Cookie syrup
• 40 ml vodka
• 90 ml fresh cream

Shake all ingredients vigorously with ice cubes. Serve in a cocktail glass.

Cocoa Cardamom Martini
• 30 ml MONIN Cocoa liqueur
• 10 ml MONIN Cardamom syrup
• 40 ml brandy

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

Cocoa Gingerbread Martini
• 30 ml MONIN Cocoa liqueur
• 10 ml MONIN Gingerbread syrup
• 30 ml bourbon
• 80 ml pear juice

Pour MONIN flavourings in a mixing glass with ice. Strain and pour into a chilled cocktail glass. Top gently with pear juice and bourbon.

Cocoa Fancy Drink
• 20 ml MONIN Cocoa liqueur
• 30 ml cachaça
• 40 ml pineapple juice
• 30 ml banana juice

Combine all ingredients in a shaker with ice cubes. Shake vigorously and strain in a tumbler full of ice cubes. Garnish with banana slices and cocoa powder.

Cocoa Hot Martini
• 20 ml MONIN Cocoa liqueur
• 30 ml light rum
• 40 ml cranberry juice
• 3 drops Tabasco

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

Cocoa Raspberry Martini
• 10 ml MONIN Cocoa liqueur
• 15 ml MONIN Raspberry liqueur
• 45 ml currant flavoured vodka

Combine ingredients in a mixing glass filled with ice cubes. Stir well. Strain into a chilled martini glass.

Cocoa Coconut Martini
• 10 ml MONIN Cocoa liqueur
• 10 ml MONIN Coconut syrup
• 40 ml dark rum

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

Alexander
• 30 ml MONIN Cocoa liqueur
• 30 ml Cognac
• 20 ml fresh cream

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

Cocoa Peach Martini
• 20 ml MONIN Cocoa liqueur
• 10 ml MONIN Peach syrup
• 40 ml orange flavoured vodka

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

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