

25° Triple Sec Curaçao liqueur

Triple Sec is originally a liqueur invented in France, with a flavour of bittersweet orange peel. The "original" Triple Sec is still made today with sun-dried orange peels from Haiti. The word "sec" means dry in French. Featuring a mild orange peel flavour, MONIN 25° Triple Sec Curaçao liqueur brings great versatility. Use MONIN 25° Triple Sec Curaçao liqueur in the bar and beyond.



COLOUR : Clear transparent.

TASTING NOTES : Nose of orange curaçao and bitter orange. Taste of bitter orange and notes of tangerine.

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



Stéphane MOESLE

MONIN

Beverage Innovation Director

"MONIN 25° Triple Sec Curaçao liqueur has this hint of fresh orange flavour coming from the oil of the orange peel. The amazing combination of sweet and bitter oranges will bring the perfect flavour to your cocktails, from all the classics like side car, white Lady, kamikaze, cosmopolitan..., to your ultimate creations. MONIN 25° Triple Sec Curaçao liqueur can also be used in the most simple drinks for example just topped with ginger ale or bitter lemon. You can also use it in hot applications: mix it with coffee, cream or hot chocolate. I really like to twist with my mint julep with 20 ml MONIN 25° Triple Sec Curaçao liqueur: it brings a great orange flavour which balances well with the mint and bourbon flavour. Cheers ! "



MONIN recipe suggestions

Strawberry Frozen Margarita

- 20 ml MONIN 25° Triple Sec Curaçao liqueur
- 45 ml Le Fruit de MONIN Strawberry
- 40 ml tequila
- 20 ml lime juice

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

Triple Sec High Ball

- 40 ml MONIN 25° Triple Sec Curaçao liqueur
- Ginger beer

Build ingredients into a tumbler with ice cubes. Garnish with orange peel.

Strawberry Cosmopolitan

- 15 ml MONIN 25° Triple Sec Curaçao liqueur
- 15 ml MONIN Strawberry liqueur
- 40 ml vodka
- 20 ml cranberry juice
- 10 ml lime

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

Triple Sec Passion Fruit Cooler

- 30 ml MONIN 25° Triple Sec Curaçao liqueur
- 20 ml MONIN Passion Fruit syrup
- 20 ml lemon juice
- Soda water

Build all ingredients into a tumbler with ice cubes. Garnish with grapes.

Triple Sec Bramble

- 15 ml MONIN 25° Triple Sec Curaçao liqueur
- 20 ml MONIN Blackcurrant liqueur
- 45 ml gin
- 20 ml lemon juice

Shake vigorously all ingredients with ice cubes. Strain into an old fashioned glass full of crushed ice.

Triple Sec Fancy Drink

- 30 ml MONIN 25° Triple Sec Curaçao liqueur
- 30 ml sweet vermouth
- 30 ml dry vermouth
- 50 ml soda water

Build all ingredients on crushed ice. Garnish with an orange peel.

Triple Sec Pink Grapefruit Martini

- 15 ml MONIN 25° Triple Sec Curaçao liqueur
- 20 ml MONIN Pink Grapefruit syrup
- 45 ml vodka
- 25 ml lemon juice
- ¼ green apple

In the tin of a shaker, muddle green apple with MONIN Pink Grapefruit syrup. Add the remaining ingredients and ice cubes. Shake vigorously and double strain into a chilled martini glass.

Triple Sec Curaçao Sangria

- 10 ml MONIN 25° Triple Sec Curaçao liqueur
- 10 ml MONIN Sangria Mix syrup
- Red wine

Build all ingredients into a big wine glass with ice cubes. Garnish with fruits.

Triple Sec Hot Chocolate

- 30 ml MONIN 25° Triple Sec Curaçao liqueur
- 180 ml hot chocolate

Mix ingredients into a latte glass or a cup.

Triple Sec Passion Fruit Tiki

- 30 ml MONIN 25° Triple Sec Curaçao liqueur
- 15 ml Le Fruit de MONIN Passion fruit
- 40 ml rum
- 60 ml pineapple juice
- 10 ml lime juice
- Ginger ale
- 2 ginger slices

In the tin of a shaker, muddle fresh ginger with Le Fruit de MONIN Passion fruit. Add the remaining ingredients and ice cubes. Shake vigorously and strain into a tiki glass filled with crushed ice. Top with ginger ale. Garnish with fruits.



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