# Make it **Great** with MONIN!



# **Blood Orange**

# Orange Sanguine

Blood Orange is a type of orange that gets its name for its crimson blood-colour flesh. An hybrid of ancient cultivated origin, possibly between pomelo and tangerine.

> Originally from Sicily (named Tarocco), you will find today two other types: the Sanguinello in Spain; and the Moro, in the USA where it is very popular.

Very juicy, it has a distinctive flavour: sweet and bitter. Slightly less acidic than regular table oranges. It is also famous thanks to its incredible colour. Abundance of pigments has made its pulp red or purplish red.

So make the difference.

#### **COLOUR**

Orange red colour.

#### **TASTE**

Powerful fruity flavour with a citrus aroma. Good balance between acidity, bitterness and sweetness of the fruit.

#### **APPLICATIONS**

Sweet bitter to balance your cocktails, smoothies, frozen drinks, teas and desserts.

## **AVAILABLE FORMAT**

5 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.





Alexandre LAPIERRE

MONIN Culinary Manager

"Brings a fruity flavour, freshness and a nice colour to your signature drinks.

To accentuate the lightly bitter taste of MONIN Blood Orange syrup, I recommend adding a touch of MONIN Bitter to your best recipes, it will reinforce the deep red colour.

Create exotic, premium bar drinks like Blood Orange Margarita and Blood Orange Mojito! "



MONIN ASIA 19A Jalan Nuri 438453 SINGAPORE T: +65 64 47 06 09

# MONIN recipe suggestions

# Cocktails

### **Blood Martini**

- 20 ml MONIN Blood Orange syrup
- 20 ml MONIN Triple Sec Curação liqueur
- 45 ml vodka
- 60 ml orange juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Serve in a martini glass.

# Mediterranean Sangria

- 30 ml MONIN Blood Orange syrup
- 120 ml white wine
- 60 ml cranberry juice
- · splash of lemon soda

Fill a wine glass with ice. Simply mix and pour over ice. Fill with soda and cranberry juice. Garnish with oranges and dried cranberries

## Crimson Rose Martini

- 15 ml MONIN Blood Orange syrup
- 15 ml MONIN Pomegranate syrup
- 7,5 ml MONIN Triple Sec Curaçao liqueur
- 30 ml cognac
- 30 ml grape fruit juice

Shake and strain into a martini glass. Garnish with an orange spiral twist.

#### Millenium Martini

- 30 ml MONIN Blood Orange syrup
- 7,5 ml MONIN Triple Sec Curação liqueur
- 35 ml orange vodka

Muddle orange in mixing glass. Add ice and last 3 ingredients. Shake and strain in cocktail glass.

### Sunday Brunch Tail's

- 15 ml MONIN Blood Orange syrup
- champagne or sparkling wine
- 30 ml fresh squeeze orange juice

Pour MONIN syrup and orange juice. Top up with chilled champagne or sparkling wine. Stir and garnish with a slice of orange.

# Mocktails

# **Sunny Day**

- 30 ml MONIN Blood Orange syrup
- 20 ml MONIN Lime syrup
- 10 ml MONIN Grenadine syrup
- 60 ml orange juice

Blend all ingredients with ice. Serve in a hurricane glass.

# **Bloody Tea**

- 20 ml MONIN Blood Orange syrup
- 10 ml MONIN Mojito Mint syrup
- 150 ml iced tea

Straight in a highball glass filled with ice cubes. Stir.

# **Bloody Grapefruit**

- 20 ml MONIN Blood Orange syrup
- 15 ml MONIN Gum syrup
- 50 ml cranberry juice
- 50 ml grapefruit juice

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

# Orange Crazin'

- 20 ml MONIN Blood Orange syrup
- 10 ml MONIN Mojito Mint syrup
- 10 ml MONIN Triple Sec Curação syrup
- 70 ml orange juice
- 1/2 an orange wheel

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth. Pour into a hurricane glass.

# Madras Spitzer

- 15 ml MONIN Blood Orange syrup
- 120 ml cranberry juice
- 120 ml lemonade

Fill a highball glass with ice. Add juice and MONIN syrup. Top up with lemonade. Garnish with an orange and lime wedge.



www.monin.com

MONIN Headquarters Place des Marronniers 18000 Bourges FRANCE T: +33 (0)2 48 50 64 36

MONIN M.E.I P. O. Box 215364 Dubai - United Arab Emirates T: +971 (0)4 374 7156 MONIN USA 2100 Range Road Clearwater Florida 33765 USA T: +1 727 461 3033