Passion Fruit
Fruit de la Passion

The passion fruit is one of the most intensely and enticingly scented of all fruits. Cultivated in many tropical and temperate regions in the Americas, North Africa and Australia, the passion fruit is known by many exotic sounding names, including Maracuyá, Chinola, Parcha, Lilikoi, Granadilla, Sweet Cup and many more. Passion fruit is likely the most recognized name of the fruit.

The fruit’s pulp features a very distinctive exotic flavour and a bright orange colour.

Use easy to pour, convenient MONIN Passion Fruit to impart ripe, juicy flavour and a tropical, exotic bouquet to your cocktails and non alcoholic beverages.

**COLOUR**
Cloudy yellow.

**TASTE**
Exotic fruity aroma, sweet and sour taste which will make you feel like eating fresh passion fruit.

**APPLICATIONS**
Sodas, lemonades, cocktails, fruit punches, smoothies, cold cocoas.

**AVAILABLE FORMAT**
5 cl, 25 cl, 70 cl & 1 L.
Alexandre LAPIERRE  
MONIN Culinary Manager  

"With a true sweet and sour taste, MONIN Passion Fruit syrup is particularly enhanced with other exotic flavours such as mango.  

One of my favourite uses is with iced tea: muddle lemon slices with MONIN Passion Fruit syrup and top mix with fresh brewed tea."

**MONIN recipe suggestions**

### Cocktails

**MONIN Passion Fruit Margarita**
- 40 ml MONIN Passion Fruit syrup
- 10 ml MONIN Triple Sec Curacao liqueur
- 40 ml MONIN Lime Juice cordial
- 40 ml tequila

Pour all ingredients in a blender cup. Cover up with ice. Blend until smooth. Pour in a margarita glass.

**Passion & Red Vermouth**
- 15 ml MONIN Passion Fruit syrup
- 40 ml red vermouth
- 80 ml soda water

Straight in a glass filled with ice cubes. Stir.

**Passionated Vodka**
- 25 ml MONIN Passion Fruit syrup
- 30 ml vodka
- 5 ml alcoholic bitter
- 60 ml orange juice

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

**Trio Delight**
- 20 ml MONIN Passion Fruit syrup
- 25 ml MONIN Tangerine liqueur
- 30 ml vodka
- 120 ml orange juice
- 10 ml lemon juice

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

**Smooth Fruits**
- 20 ml MONIN Passion Fruit syrup
- 20 ml MONIN Mango syrup
- 80 ml pineapple juice
- 1 lemon wheel

Pour all ingredients into a blender cup filled with ice cubes. Blend until smooth. Pour into a cocktail glass.

**Tropicana**
- 20 ml MONIN Passion Fruit syrup
- 100 ml mango juice
- 10 ml lemon juice
- lemonade

Straight in a glass filled with ice cubes. Top with lemonade.

**Passion Me**
- 15 ml MONIN Passion Fruit syrup
- 40 ml gin
- 80 ml lemonade

Straight in a glass filled with ice cubes. Stir.

**Virgin Punch**
- 10 ml MONIN Passion Fruit syrup
- 10 ml MONIN Pineapple syrup
- 60 ml maracuja juice
- 40 ml pineapple juice

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

### Mocktails

**Apple Passion**
- 25 ml MONIN Passion Fruit syrup
- 70 ml apple juice
- 10 ml lemon juice
- lemonade

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

**Fruit Water**
- 15 ml MONIN Passion Fruit syrup
- 15 ml MONIN Pomegranate syrup
- 150 ml mineral water

Straight in a glass. Stir.

**Smooth Fruits**
- 20 ml MONIN Passion Fruit syrup
- 30 ml MONIN Mango syrup
- 80 ml pineapple juice
- 1 lemon wheel

Pour all ingredients into a blender cup filled with ice cubes. Blend until smooth. Pour into a cocktail glass.

**Virgin Punch**
- 10 ml MONIN Passion Fruit syrup
- 10 ml MONIN Pineapple syrup
- 60 ml maracuja juice
- 40 ml pineapple juice

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