

Blackcurrant liqueur



The blackcurrant berry features a sweet, lightly bitter taste and a dark colour. It is traditionally used in jams, juices, cordials, ice creams and syrups. Félix Kir, appointed mayor of Dijon, France, from 1945 to 1967, gave to this delicious flavour its letters of nobility. He popularized the famous drink called "Kir", made of white wine and "crème de cassis" or "blackcurrant liqueur", by offering it at receptions to visiting delegations. Flavour countless beverages with the natural berry taste of MONIN Blackcurrant liqueur!



COLOUR : Silky dark red.

TASTING NOTES : Nose of fresh fruit and blackcurrant bud. Sweet and fruity notes of fresh blackcurrant captured in a thick creamy texture.

APPLICATIONS : Cocktails, wine or sparkling wine drinks, After dinner drinks, hot chocolates.

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

"Resulting from the maceration of the blackcurrant berries from Dijon, MONIN Blackcurrant liqueur brings this amazing, fruity and intense flavour to your drinks. There are many ways to drink it, either on crushed ice or mixed in a cocktail. You can easily flavour wine or sparkling wine, or bring a twist to your mojitos, cosmopolitans, black Russians... I really like combining MONIN Blackcurrant liqueur in my bramble, to make it more velvety and more intense."



MONIN recipe suggestions

Blackcurrant Kir

- 20 ml MONIN Blackcurrant liqueur
- 120 ml sparkling wine or Champagne

Combine ingredients in a Champagne glass.

Blackcurrant Cardamom Tea

- 40 ml MONIN Blackcurrant liqueur
- 10 ml MONIN Cardamom syrup
- 180 ml cold Earl Grey tea

Mix all the ingredients in a tumbler filled with crushed ice. Garnish with a lime wedge.

Blackcurrant Jasmine After Dinner

- 30 ml MONIN Blackcurrant liqueur
- 15 ml MONIN Jasmine syrup
- 30 ml vodka
- 60 ml milk
- 30 ml fresh cream

Spindle mix all ingredients with ice. Serve in a tumbler.

Blackcurrant Spicy Caipirinha

- 20 ml MONIN Blackcurrant liqueur
- 15 ml MONIN Spicy syrup
- 40 ml cachaça
- 3 lime wedges

In a rock glass, muddle the fresh lime with MONIN Spicy syrup. Add crushed ice and the remaining ingredients. Stir and garnish with a red chili.

Blackcurrant Sweet & Sour Fancy Drink

- 30 ml MONIN Blackcurrant liqueur
- 20 ml MONIN Sweet & Sour
- 30 ml berry vodka
- 40 ml orange juice
- Cranberry juice

Combine all ingredients except cranberry juice in a shaker filled with ice cubes.

Shake vigorously. Pour into a hurricane glass full of ice cubes.

Top with cranberry juice and serve.

Blackcurrant Green Apple Wine

- 10 ml MONIN Blackcurrant liqueur
- 10 ml MONIN Manzana Verde liqueur
- 150 ml white wine

Combine ingredients in a wine glass. Serve.

Blackcurrant Cooler

- 30 ml MONIN Blackcurrant liqueur
- 200 ml soda water

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

Blackcurrant Fresh Martini

- 20 ml MONIN Blackcurrant liqueur
- 30 ml currant vodka
- 50 ml cranberry juice
- 20 ml grapefruit juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and pour into a cocktail glass.

Blackcurrant Martini

- 30 ml MONIN Blackcurrant liqueur
- 30 ml gin
- 30 ml dry vermouth

Combine ingredients in a shaker filled with ice cubes. Shake and strain into a chilled martini glass. Garnish with a lemon twist.

Blackcurrant Mojito

- 30 ml MONIN Blackcurrant liqueur
- 20 ml Mojito Mint syrup
- 35 ml rum
- 10 mint leaves
- 1 lime wedge
- Soda water

Pour the lime and mint leaves into a tumbler and muddle with MONIN flavourings. Fill the glass with ice cubes. Add the remaining ingredients. Stir and serve.



www.monin.com

MONIN Headquarters
3 rue Georges MONIN
18000 Bourges FRANCE
export@monin-france.com

MONIN ASIA
Lot 911-A, Jalan Industri 3/4
Taman Rawang Integrated Industri
48 000 Rawang, Selangor MALAYSIA
enquiries@monin-asia.com

MONIN M.E.I
P.O. Box 215364
Dubai - United Arab Emirates
export@monin-france.com