



Real Fruit Mocktail & Cocktail Mixers

Download recipes for mocktails and cocktails made with Pure
Passion Real Fruit Syrups





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Mocktail and Cocktail Recipes
made with Our Real Fruit
Syrups



Passion Fruit Mimosa

INGREDIENTS

- 1 bottle (750 mL) chilled Cava or Prosecco
- 2 to 4 cups chilled passion fruit syrup with water (adjust water content until desired sweetness is achieved)

DIRECTIONS

1. While holding your Champagne flute at a slight tilt, fill the glass about halfway with sparkling wine.
2. Fill the rest of the glass with the passion fruit mixture juice, and serve promptly. Feel free to adjust the ratio of sparkling wine to passion fruit to suit your preference.



Alcoholic Cocktails

Passion Tequila Sunrise

INGREDIENTS

- 0.4 Cups Orange Juice
- 1 Tbsp Passion Fruit Syrup
- 0.2 Cups Tequila
- 0.1 Cups Grenadine

DIRECTIONS

1. Fill a tall glass with ice cubes half way and add the tequila. Top up with orange juice, add passion fruit syrup and give the cocktail a stir. Once mixed slowly pour in the grenadine, which should sink to the bottom, coloring the rest of the drink on its way down.



Alcoholic Cocktails



Passion Fruit Martini

INGREDIENTS

- 2 ½ ounces Vodka
- 1 tbsp Passion Fruit Syrup
- 2 oz Water
- 1 splash Prosecco (optional)
- 1 Passion fruit (optional)

DIRECTIONS

1. Scoop the seeds of the passion fruit into the glass of a cocktail shaker, add the vodka and passion fruit syrup and water. Add a handful of ice and shake well, strain into 2 martini glasses, top up with prosecco. Serve immediately.

Passion Margherita

INGREDIENTS

- 1/2 Passion Fruit (optional)
- 1 ½ ounces Tequila
- ¾ ounce Triple Sec (23ml)
- ¾ ounce Fresh Lime Juice (23ml)
- 1 tablespoon Passion Fruit Syrup (Dilute with water to make it less sweet if desired)

DIRECTIONS

1. Scoop the pulp from the 1/2 passion fruit and put it into a shaker with the rest of the ingredients and one or two cubes of ice and shake well. Strain into a glass, either as it is or with more ice. If you like, top with a few of the seeds that are relatively separated.





Alcoholic Cocktails

Passion Fruit Sour

INGREDIENTS

- Juice of 2 lemons
- 150ml gin
- 75ml passion fruit syrup diluted with water
- 75ml aquafaba
- Angostura bitters

DIRECTIONS

1. Half-fill a cocktail shaker with ice. Add the lemon juice, gin, syrup mixture and aquafaba.
2. Shake vigorously for a few minutes to get a good chill and froth.
3. Strain into two glasses, add a few dashes of Angostura bitters, and garnish with a slice or half of passion fruit.

Passion Pineapple Rum

INGREDIENTS

- 4 ounces rum
- 1 can pineapple cider (with or without alcohol)
- 1 tablespoon Passion Fruit Syrup (Dilute with water if wanted)

DIRECTIONS

1. Fill a tall glass with ice cubes half way and add the rum. Top up with the cider, add passion fruit syrup and give the cocktail a stir.



Alcoholic Cocktails



Passionfruit Mojito

INGREDIENTS

- 2oz Ten To One White Rum
- 0.75oz Fresh Lime Juice
- 2 Tsp Passionfruit Syrup
- 8–12 Fresh Mint Leaves
- Club Soda

DIRECTIONS

Add the mint, lime juice and passion syrup to a glass and gently muddle. Add the rum and fill the glass with ice. Top with club soda and stir gently. Garnish with a big mint sprig.

Passion Fruit Mai Tai

INGREDIENTS

- 4 ounces Zacapa Rum 23
- 2 ounces Grand Marnier
- 8 ounces passion syrup and water mixture
- ¼ ounce fresh lime juice
- Ice cubes
- 2 ounces Myer's dark rum
- Lime wedges and orange slices for garnish

DIRECTIONS

1. Mix first 3 ingredients together in a cocktail shaker. Place ice in glasses. Divide mix among glasses and float 1 tablespoon of dark rum over each glass. Garnish with lime wedge.





Non-Alcoholic Mocktails

Passion Fruit Soda

INGREDIENTS

- 4 tbsp passion fruit syrup as per taste
- 2 glasses of water or sparkling water
- Ice cubes as required

DIRECTIONS

1. In a clean jug, add water and syrup. Mix well and adjust syrup if necessary.
2. Add ice cubes to make it cold. Serve and enjoy.

Mock Passion Sunrise

INGREDIENTS

- 0.4 Cups Orange Juice
- 1 Tbsp Passion Fruit Syrup
- 0.1 Cups Grenadine

DIRECTIONS

1. Fill a tall glass with ice cubes half wa. Top up with orange juice, add passion fruit syrup and give the cocktail a stir. Once mixed slowly pour in the grenadine, which should sink to the bottom, coloring the rest of the drink on its way down.



Non-Alcoholic Mocktails

Passion Apple Mocktail

INGREDIENTS

- 2 tbsp passion fruit syrup as per taste
- 1 cup apple juice
- 1 tablespoon mint leaves
- 1 teaspoon honey optional
- 1 cup sparkling water

DIRECTIONS

1. Add the passion fruit syrup along with the apple juice, mint and sparkling water. Give it a good stir, and muddle the mint a little to bring out the essence.
2. Place a strainer over your glass and pour the mocktail mixture through. Top with more sparkling water to preference.



Non-Alcoholic Mocktails

Pineapple Mango Mint Mule Mocktail

INGREDIENTS

- 4-5 mint leaves
- 1 oz lime juice
- 6oz of mango-pineapple-passion syrup with water
- 1-2 oz ginger beer

DIRECTIONS

1. Place mint leaves in the palm of your hand and slap them to release the oils
2. Add mint and lime juice to cocktail shaker and muddle
3. Add pineapple juice, mango nectar or juice, and ice to the shaker
4. Shake for 10 seconds until cold. Pour into a cup
5. Top with ginger beer



Non-Alcoholic Mocktails



Berry Mocktail

INGREDIENTS

- ice
- 2 oz freshly squeezed lemon juice
- 1-2 tsp mixed berry syrup
- Lemon or lime sparkling water

DIRECTIONS

1. Put ice on a glass. Add the berry syrup mixture along with the lemon and sparkling water. Top with more sparkling water to preference.

Blackberry Fizz

INGREDIENTS

- 2 tps blackberry and passion syrup
- 1 tablespoon Lime juice
- 4 Mint leaves
- 1 teaspoon Honey
- 1 cup Sparkling water or your choice of kombucha

DIRECTIONS

1. Muddle blueberries, lime and honey in a glass until juice is released from the blackberries.
2. Clap the mint together in your hands to release the scent, then add to the glass.
3. Top with sparkling water or kombucha.





Pomegranate Fizz

INGREDIENTS

- 1-2 TBS pomegranate syrup
- 1 tsp pomegranate seeds
- 1/2 cup sparkling white grape juice (you could also use sparkling apple cider, ginger ale, or for an alcoholic version champagne or prosecco)

DIRECTIONS

1. Pour 2 TBS pomegranate syrup into the champagne flute.
2. Add in the pomegranate seeds.
3. Fill glasses with sparkling grape juice, about 1/2 cup.

Berry Ginger Beer Mocktail

INGREDIENTS

- 1 oz pure passion mixed berry syrup
- 1/2 small lemon, juiced
- 3/4 cup ginger beer
- 1/4 cup sparkling water
- 1/2 cup mixed fresh berries
- Fresh mint, for garnish

DIRECTIONS

1. Add a scoop of crushed ice to a glass.
2. Pour 1 oz of the berry simple syrup over the ice and add the juice from half a small lemon.
3. Add the ginger beer and sparkling water to the glass, stirring lightly to mix all ingredients together.
4. Add the fresh mixed berries to the top of the glass and garnish with a fresh sprig of mint.





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