



MONGIBELLO

# COCKTAILS, MOCKTAILS, AND SWEET TREATS!



Ciao Amici!

We've put together some of our favorite recipes that are sure to entertain and please. From cocktails, mocktails, and sweet treats, there is something for just about everyone to enjoy. Before we dive into the recipes, we want to share with you a bit about blood oranges and our history.

Our oranges are grown at the base of Mt. Etna, an active volcano in Sicily. The Eastern coast of Sicily is optimal for growing citrus. Namely for its microclimate and fertile soil at the slope of Etna volcano, which lends itself to some of the best blood oranges in the world.

The biggest active volcano in Europe (Mount Etna – about 3,350 meters high) is located in the North-Eastern part of the island and the land at the foot of the volcano (Catania plain) is the best area for citrus fruits because during the winter the snow on the top of the volcano causes huge temperature ranges: during the day the temperature is about 15°C and at night it drops to 3/4°C.

This cold weather is essential in making anthocyanins, which develops the red color that blood oranges are known for. The same oranges grown in other climates in the world will not have the same coloring, the same taste, and the same organoleptic characteristics.

## **HEALTH BENEFITS OF BLOOD ORANGES**

Blood oranges are different from common oranges because of their content of red pigments called Anthocyanins (most of all cyanidin-3-glucoside) and a greater amount of antioxidants like (ferulic, coumaric, caffeic e sinapinic), and ascorbic acid.

Blood orange juice is well-known and highly appreciated as it is high in vitamin C and anthocyanins. Additionally, these super-fruits also contain many other important substances: 441 compounds. Among them, there are 14 different vitamins and 67 mineral salts, amino acids, enzymes, carbohydrates, carotenoids, flavonols, etc.

Thanks to the combined action of this precious mix of bioactive substances that cannot be artificially reproduced, oranges have shown antioxidant, anti-inflammatory, anti metabolic effects, which appear to be useful for the prevention of several chronic non-communicable diseases such as obesity, diabetes, and hypertension.

You can visit us online at [mongibellojuice.com](http://mongibellojuice.com).

Buon appetito!



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# COCKTAILS







## MEXICAN MULE COCKTAIL

### BY MIX WITH MARIE

#### INGREDIENTS

- 1 ½ oz Tequila blanco
- 1 ½ oz Mongibello  
Mandarin Orange juice
- ½ oz Orange curaçao
- ½ oz Pomegranate-Pink  
peppercorn shrub syrup
- ½ oz freshly squeezed  
lime juice
- Top it off with Ginger  
beer
- Garnish with Dehydrated  
orange and lime, and  
mint leaves

#### DIRECTIONS

1. Shake everything except for the ginger beer
2. Strain into a highball glass
3. Top it off with ginger beer
4. Add garnish





## MIMOSAS THREE WAYS BY COCKTAILS BY KAEDYN

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### RECIPE

#### WINTER MIMOSA

.5 oz rosemary simple syrup  
1 oz cranberry juice  
1 oz Mongibello blood orange juice  
top with champagne

#### TROPICAL MIMOSA

1 oz pineapple juice  
.5 oz mango nectar  
1 oz Mongibello blood orange juice  
top with champagne

#### POMEGRANATE MIMOSA

.25 oz lemon juice  
1 oz pomegranate juice  
1 oz Mongibello blood orange juice  
top with champagne



## BLOOD ORANGE CREAMSICLE BY MIXWITHMARIE

### INGREDIENTS

- 2 oz Tequila blanco
- 3 oz Mongibello Blood Orange juice
- A table spoon of cream of coconut
- $\frac{3}{4}$  oz freshly squeezed lime juice
- A cup of ice to blend
- Add a scoop of French vanilla ice cream
- Garnish with Dehydrated blood orange, a few drops of smoked orange bitters

### DIRECTIONS

1. Blend everything except for the bitters
2. Serve it in the mason jar
3. Drop a few dashes of bitters
4. Add Garnish



## FURRY FRIENDS FAVORITE COCKTAIL BY ROBBY THE BARTENDER

### INGREDIENTS

- 2 oz Hera the Dog  
Vodka
- 2 oz Citra Fresh Agave  
Cocktails mango mixer
- 2 oz Mongibello  
mandarin juice
- 2 dashes Angostura  
house orange bitters
- Garnish with The  
Cocktail Garnish's  
dehydrated clementines

### DIRECTIONS

Easy as can be! Pour it all in a shaker.  
Shake it like a Polaroid picture.  
Sit, and let your animals jump on you.



## BLOOD ORANGE HALLOWEEN MARGARITA

### INGREDIENTS

- 1 cup Mongibello Blood Orange Juice
- 2-3 tablespoons Simple Syrup
- 8 oz Premium Tequila
- 7 oz Triple Sec or Cointreau
- 1 Blood Orange slice for garnish

### DIRECTIONS

1. Combine all ingredients in a large pitcher.
2. To prepare a drink, pour 6 ounces into a shaker filled with ice and shake.
3. Wet the rim of a margarita glass and dip in sugar then pour and garnish with a blood orange slice.





## SCREWDRIIVER

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### RECIPE

Fill a 12 oz Collins glass with ice; top with either Mongibello Blood Orange or Mandarin Juice according to taste.



## BLOOD ORANGE COSMO

### INGREDIENTS

- 1 part Vodka
- 1 part Cointreau
- 1 part Mongibello Blood Orange juice
- ½ part fresh squeezed lime juice

### DIRECTIONS

1. Combine all in a cocktail shaker filled with crushed ice; shake and then strain into a chilled Martini glass.
2. Garnish with a blood orange slice or lime.



## CARROT CRUSH COCKTAIL BY MIX WITH MARIE

### INGREDIENTS

- 1 ½ oz Vodka
- 2 oz Carrot-orange juice\*
- A few dashes of Smoked orange bitters
- ½ - ¾ oz fresh lemon juice
- ½ oz Turmeric cordial
- ½ oz Maple syrup
- Garnish with parsley sprig and black salt

### DIRECTIONS

1. Rim the glass with black salt
2. Blend a cup of baby carrots and 1 cup of Mongibello Mandarin Orange juice
3. Use a cheesecloth to strain, and set it aside.
4. Add all the ingredients including the carrot-orange juice in a shaker, and shake
5. Strain into a glass and garnish with parsley





## FORREST BIRD COCKTAIL BY MIX WITH MARIE

### INGREDIENTS

- 1 ½ oz Aged Colombian rum
- 1 oz Mongibello Mandarin  
Orange juice
- ¾ oz Blueberry-Vanilla Infused  
Campari
- ¾ oz Pineapple-Nutmeg shrub  
syrup
- A few dashes of Smoked  
Orange Bitters
- Garnish with half orange  
wheel, blueberry, and  
pineapple leaves

### DIRECTIONS

1. Shake everything except for the smoked orange bitters.
2. Strain into a glass and add a few dashes of smoked orange bitters.
3. Add garnish.





## AREA 151 BY THE WANDERING BARFLY

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### RECIPE

- 2oz White Rum
- .5oz Demerara 151
- .5oz Lime Juice
- .5oz Mongibello Blood Orange Juice
- 1oz Pineapple Juice
- 1oz Coconut Syrup
- Garnish with mint and ice mold (I used BFP for the color)



## FROSTY'S FEAST BY THE WANDERING BARFLY

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### RECIPE

- 1.5oz Cognac
- 1oz Rye Whiskey
- .5oz Kings Ginger Liqueur
- .75oz Carrot Juice
- 1oz Mongibello Blood Orange Juice
- .75oz Lime Juice
- 1oz Coconut Cream Syrup
- Garnish with mint and candied ginger



## BITTER HANDSHAKE BY TECHIE BLENDS

### INGREDIENTS

- 1 oz Fernet-Branca
- 1 oz Mongibello Blood orange reduction\*
- 1 ounce Rye Whiskey Syrup\*\*

### DIRECTIONS

Combine all ingredients in a mixing glass filled with ice and stir until well chilled. Strain into an old-fashioned glass and garnish with orange peel.

#### Blood Orange Reduction:

1. \*In a small saucepan, bring 1 cup blood orange juice to a boil over medium-high heat. Boil until reduced by 1/3rd. Remove from heat and let cool.

#### Rye Whiskey Syrup:

\*\*In a small saucepan, combine equal part sugar with equal part rye, and slowly bring to a simmer while stirring to dissolve the sugar. Cool and store in refrigerator for few months.



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# MOCKTAILS







## NON-ALCOHOLIC SPRITZER

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### RECIPE

All the flavor, zero alcohol.

Try our Mongibello Non-Alcoholic Spritzer mocktail recipe. It's easy and can be crafted in less than 2 minutes:

Mix equal parts Pellegrino or Perrier and Mongibello Blood Orange Juice in a glass. Enjoy!



## BLOOD ORANGE LEMONADE

### INGREDIENTS

- 1 cup sugar
- 1/2 cup water
- 1 cup Mongibello Blood Orange Juice
- 1 cup lemon juice ( takes approx. 6-8 fresh lemons)
- 3 cups club soda, chilled
- 1 lemon and mint sprigs, for garnish

### DIRECTIONS

In a medium saucepan, heat sugar and water for approx. 5 minutes until sugar is dissolved and has the consistency of syrup. Once the simple syrup is made, remove it from heat and set it aside to cool. Fill a pitcher with ice and pour in the juices, simple syrup, and club soda. Slice the lemon into thin slices and you can place them in the pitcher or garnish each glass.



## BLOOD ORANGE MOCKTAIL BY TECHIE BLENDS

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### RECIPE

3 oz Blood orange juice  
1 oz Carrot juice  
.5 oz Lemon juice  
.5 oz Ginger and Maple syrup  
2 oz Sparkling mineral water to top off  
(Optional)





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# SWEET TREATS







## BLOOD ORANGE DESSERT BARS

### INGREDIENTS

#### Crust:

- 1 cup butter, softened
- 2 cups flour
- 1/2 cup powdered sugar
- Pinch of salt

#### Filling:

- 4 beaten eggs
- 2/3 cup Mongibello Blood Orange juice
- 1 cup sugar
- 1/4 cup flour stirred together
- Optional powdered sugar for dusting.

### DIRECTIONS

Mix all ingredients for the crust in an electric mixer until combined and crumbly. Press lightly into 9 x 13-inch pan. Bake at 350 degrees for 10-15 minutes and cool slightly. In the mixer bowl blend the eggs and sugar together until smooth. Add the Mongibello Blood Orange juice and again blend until smooth. Add the flour, mix on low-medium until well mixed.

Pour the filling into the warm crust. Bake at 350 for 25 minutes, or until the center of the bars no longer jiggles.

Cool to room temperature, or refrigerate if you like your citrus bars chilled. Gently dust with powdered sugar when about to serve.



## BLOOD ORANGE TIRAMISU BY YLLI DEDEJ

### INGREDIENTS

(6 servings)

- 250 g mascarpone
- 3 eggs
- 150 g sugar
- grated orange zest
- Mongibello Blood Orange

Juice 700 ML

- 24 savoiardi cookies (lady fingers)
- cinnamon powder

### DIRECTIONS

Beat the egg whites until stiff. In another bowl, mix the egg yolks with sugar, and add the mascarpone. Mix until even. Then add the egg-mixture to the mascarpone mixture. Like an ordinary tiramisù, dip the savoiardi in the orange juice and spread a layer of mascarpone cream over the cookies.

Serve with cinnamon powder.





# BLOOD ORANGE CAKE WITH CHOCOLATE SAUCE BY YLLI DEDEJ

## INGREDIENTS

(6 servings)

- Mongibello blood orange juice 700 ML
- 150 g flour
- 50 g unsweetened cocoa powder
- 150 g sugar
- 100 g butter
- 5 eggs
- 300 g milk
- 1 packet yeast
- 6 baking pans

## DIRECTIONS

Beat the eggs with the sugar until foamy. Melt the butter over low heat, add the blood orange juice, and stir.

Add the melted butter to the juice, then, add the flour, the cocoa, and the yeast. Stir until the consistency becomes even. Grease and flour the baking pans, add the creamy blend (ca. 100g each), pre-heat the oven to 200° C, and bake for about 12 minutes in order to keep the cake's center soft.



## CREPES SUZETTE BY YLLI DEDEJ

### INGREDIENTS

(6 servings)

- 120 g flour
- 2 eggs
- 1 glass milk
- 4 tablespoons sugar
- Mongibello Blood orange

Juice 400 ML

- 1 small glass Grand Marnier
- salt

### DIRECTIONS

To make the crepes, whisk the eggs with flour, milk, and a pinch of salt. Fry the crepes. Put sugar and orange juice in a casserole and caramelize over low heat. Dip the crepes in the orange caramel sauce and fold them into quarters. Pour the liqueur over them, flambe them, and serve.