PEACH



Peaches are believed to be native of China where the legend said the peach was consumed by the immortals, due to the fruit's mystic virtue of conferring longevity to all who ate it.

Each year, the summer season signals the arrival of juicy, sweet peaches. But infusing your recipes with the sweet, unmistakable flavour and rich golden colour of peaches does not have to end when the long days of summer fade. Discover how MONIN Peach syrup can enhance your beverages with fruity, delicious flavour!





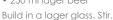
Alexandre LAPIERRE MONIN Beverage Innovation Director

MONIN Peach syrup has an unusual rich flavour and aromatic fragrance. Make up a cocktail by combining peach with orange, and you will really enjoy your summer afternoon! 🤧

Peach Beer

• 25 ml MONIN Peach syrup

• 250 ml lager beer



St Palais

- 30 ml MONIN Peach syrup • 5 ml MONIN Grenadine syrup
- 120 ml orange juice
 - 5 ml lemon juice

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

Lalique

- 20 ml MONIN Peach syrup
- 5 ml MONIN Strawberry syrup

• 15 ml MONIN Peach syrup • 30 ml calvados

cubes. Top with lemonade.

Build in a tumbler glass filled with ice

• 50 ml gin

Dom-In

lemonade

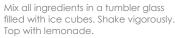
• 50 ml cranberry juice





Pome Peach

- 15 ml MONIN Peach syrup
- 15 ml MONIN Pomegranate syrup
- 60 ml grapefruit juice
- 60 ml lemonade



Peach Virgin Mojito

- 15 ml MONIN Peach syrup
- 15 ml MONIN Mojito Mint syrup
- 150 ml soda water
- 6 mint leaves
- 3 wedges of lime
- Muddle fruit and MONIN syrup in a tumbler glass. Fill glass with ice cubes. Top with soda water. Stir.



Bellini MONIN

• 20 ml MONIN Peach syrup • 120 ml sparkling wine Build in a flute glass. Stir.



Mango Peach Joy

- 25 ml MONIN Peach syrup
- 10 ml MONIN Mango syrup

• 80 ml pineapple juice

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

Vienna

• 25 ml MONIN Peach syrup

• 40 ml vodka

• 60 ml cranberry juice

Mix all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a chilled martini glass.



- 30 ml MONIN Peach syrup • 5 ml MONIN Grenadine syrup
- 120 ml maracuja juice
- elaap (

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

With more than 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.

Tasting Notes

Le Sirop de MONIN

Pêche

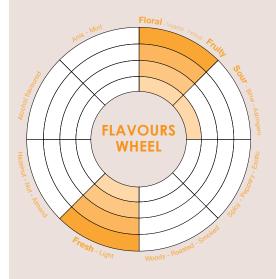
COLOUR

colour

NOSE Strong and fresh

ATTACK Sweet yellow peach flavour

LENGTH IN MOUTH



FLAVOURS ASSOCIATIONS

Berries, Vanilla, Citrus, Tropical

APPLICATIONS

FORMAT 70cl & 1L

For more beverage inspiration see www.monin.com and the Free MONIN App.









