

Ultimate
CREATIVITY

Le Sirop de
MONIN

Pêche
Blanche

White Peach

Une tradition

Sirop -

MAISON - BOURGES

White Peach Pêche Blanche

The white peach has a fleshy, soft texture and adapts perfectly to both sweet and savoury recipes. Slightly acidulated but filled with freshness and fruity taste, it's great for mojito and white peach smoothie recipes!

Discover how MONIN White Peach syrup has captured the intensity of this exquisite flavour to give your drink a unique taste and an memorable experience.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre LAPIERRE

MONIN Beverage Innovation Director

“MONIN White Peach syrup combines in subtle and surprising ways with exotic fruits like lychee, passion fruit and coconut. It can also be married very successfully with more conventional fruits such as pear, apricot or plum.”

White Peach Julep

- 20 ml MONIN White Peach syrup
- 40 ml bourbon
- 60 ml apple juice
- 1 dash orange bitter
- 15 mint leaves

Pour fruit into a glass and muddle with MONIN flavouring. Fill glass with crushed ice. Add remaining ingredients. Stir and garnish with a mint leave. Serve.



White Peach Iced Tea

- 10 ml MONIN White Peach syrup
- Iced tea

Combine ingredients in a glass filled with ice cubes. Stir and garnish with lemon slices. Serve.



White Peach Mojito

- 30 ml MONIN White Peach syrup
- 40 ml rum
- soda water
- 8 mint leaves
- ½ lime

Muddle fresh ingredients with MONIN flavouring. Add ice and rum. Stir. Top with soda water. Stir and garnish with mint leaves. Serve.



White Peach Elder Flower Smoothie

- 20 ml MONIN White Peach syrup
- 10 ml MONIN Elder Flower syrup
- 1 scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. You can garnish with flowers or herbs. Serve.



White Peach Gin and Tonic

- 20ml MONIN White Peach syrup
- 40 ml gin
- Tonic water

Combine ingredients in a glass filled with ice cubes. Stir. Serve.



White Peach Fresca

- 30 ml MONIN White Peach syrup
- 30 ml lemon juice
- 120 ml water

Combine ingredients in a glass filled with ice cubes. Stir. Garnish with lemon slices. Serve.



White Peach Lemongrass Martini

- 20 ml MONIN White Peach syrup
- 40 ml vodka
- 20 ml lemon juice
- ¼ green apple
- 1 lemongrass

Pour fresh ingredients into your shaker tin and muddle with MONIN flavouring. Add other ingredients. Shake vigorously with ice cubes. Pour mix into a glass. Serve.



White Peach Sparkler

- 30 ml MONIN White Peach syrup
- 20 ml lemon juice
- Ginger ale
- 10 mint leaves

Combine ingredients in a glass filled with ice cubes. Top with ginger ale. Stir and garnish with lime wedges or mint leaves. Serve.



White Peach Traditional Bellini

- 20 ml MONIN White Peach syrup
- 120 ml sparkling wine
- 20 ml peach juice

Combine ingredients in a glass filled with ice cubes. Stir and garnish with a peach wedge.



White Peach Apple Soda

- 20 ml MONIN White Peach syrup
- 100 ml apple juice
- 60 ml soda water

Combine ingredients in a glass filled with ice cubes. Stir. Garnish with an apple fan. Serve.



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

COLOUR

Cloudy with pink glints.

NOSE

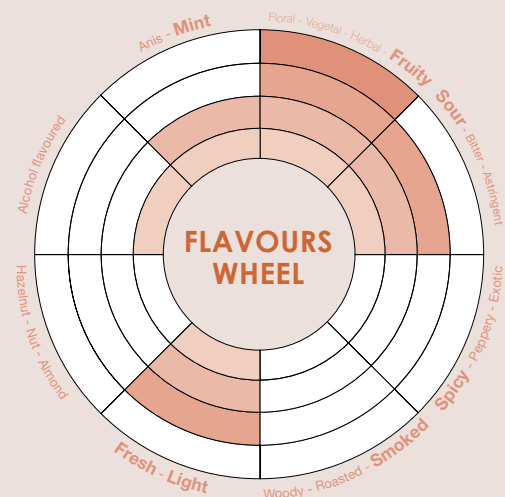
Nose of juicy peach with a touch of skin of the peach and acidity.

ATTACK

Lemon citrus with a honey note

LENGTH IN MOUTH

Lemon sourness



FLAVOURS ASSOCIATIONS

Fruits, herbs

APPLICATIONS

Cocktails, sodas, lemonades, smoothies, punches, teas.

FORMAT

70cl & 1L

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

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY