

Ultimate

CREATIVITY

Le Sirop de
MONIN

Poire
Pear

La tradition de qualité
Sirop - Pur Sucre

Pear Poire

Pear is an ancient fruit, cultivated since antiquity and distantly related to apples. The pear is a very diverse fruit, existing in several shapes, colours and flavours. Its colour ranges from light gold to green to red, while its flavour varies from tart to very sweet to spicy.

MONIN Pear syrup features a delicious ripe Williams pear flavour and is perfect as an addition to your cocktail and non-alcoholic beverages!

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Alexandre LAPIERRE
MONIN Beverage Innovation Director

“I particularly like to mix MONIN Pear syrup with MONIN Chocolate sauce or syrup in a dessert drink or latte. You can also create a flavoured whipped cream by combining both ingredients.”

New Peach Kir

- 20 ml MONIN Pear syrup
- 120 ml white wine
- 40 ml cranberry juice

Pour all ingredients straight in a glass. Stir.



After Meal

- 20 ml MONIN Pear syrup
- 5 ml MONIN White Chocolate syrup
- 40 ml brandy
- 20 ml espresso

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



Ginpear

- 20 ml MONIN Pear syrup
- 5 ml MONIN Vanilla liqueur
- 30 ml gin
- 50 ml apple juice

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



Pear and Peach Cross Over

- 20 ml MONIN Pear syrup
- 25 ml MONIN Peach liqueur
- 40 ml vodka
- 90 ml apple juice
- 10 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour in a long drink glass.



Green Pear Fruity Frappe

- 25 ml MONIN Pear syrup
- 40 ml pear vodka
- 60 ml apple juice
- 30 ml pear purée

Pour all ingredients in a blender cup. Cover with ice cubes and blend until smooth. Serve in a long drink glass.



Pear and Apple

- 25 ml MONIN Pear syrup
- 5 ml MONIN Green Apple syrup
- 120 ml soda water
- 40 ml lemonade

Build in a glass filled with ice cubes. Top up with soda water and lemonade. Stir.



Green Pear Smoothie

- 20 ml MONIN Pear syrup
- 10 ml MONIN Green Apple syrup
- 60 ml apple juice
- 2 slices of pear
- 1/2 a pineapple

Pour all ingredients in a blender cup. Cover up with ice cubes. Blend until smooth. Serve in a long drink glass.



Delight

- 15 ml MONIN Pear syrup
- 15 ml MONIN Chocolate sauce
- 180 ml milk

Pour MONIN sauce and syrup in tumbler glass. Steam milk. Pour foamed milk gently to create layers. Serve.



Fruit Macchiato

- 15 ml MONIN Pear syrup
- 10 ml MONIN Apple syrup
- 1 espresso shot
- 150 ml milk

Pour MONIN syrups in a tumbler glass. Steam milk. Pour foamed milk over mix. Top up with espresso.



Orchard

- 20 ml MONIN Pear syrup
- 100 ml soda water
- 60 ml apple juice

Pour all ingredients in tumbler glass filled with ice cubes. Stir and serve.



Tasting Notes

COLOUR

Light gold

NOSE

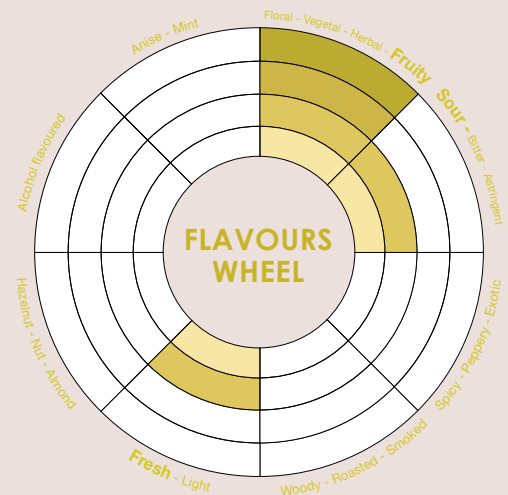
Subtle Williams pear nose

ATTACK

Ripe pear notes

LENGTH IN MOUTH

Fresh pear taste with acidulated note



FLAVOURS ASSOCIATIONS

Mint, Tea, Floral

APPLICATIONS

Cocoas, Mochas, Cocktails
Dessert drinks, Fruit punches,
Smoothies

FORMAT

70cl & 1L

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



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.