

Make it great with MONIN !



Peach

Pêche

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 can enhance your beverages with fruity, delicious flavour!

COLOUR

Brilliant, light gold orange colour.

TASTE

Long lasting white peach smell and taste.

APPLICATIONS

Teas, smoothies, cocktails, fruit punches, lemonades, sodas.

AVAILABLE FORMAT

5 cl, 25 cl, 70 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Tihomir GERGOV

MONIN
Culinary Manager

"MONIN Peach 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."



MONIN recipe suggestions

Cocktails

Peach Beer

- 25 ml MONIN Peach syrup
- 250 ml lager beer

Build in a lager glass. Stir.

Lalique

- 20 ml MONIN Peach syrup
- 5 ml MONIN Strawberry syrup
- 50 ml gin
- 50 ml cranberry juice

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

Dom-In

- 15 ml MONIN Peach syrup
- 30 ml calvados
- lemonade

Build in a tumbler glass filled with ice cubes. Top with lemonade.

Bellini MONIN

- 20 ml MONIN Peach syrup
- 120 ml sparkling wine

Build in a flute glass. Stir.

Vienna

- 25 ml MONIN Peach syrup
- 40 ml vodka
- 60 ml cranberry juice

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

Mocktails

St Palais

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

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

Pome Peach

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

Pour all ingredients in a tumbler glass filled with ice cubes. Shake vigorously. Top with lemonade.

Peach Virgin Mojito

- 15 ml MONIN Peach syrup
- 15 ml MONIN Mojito Mint syrup
- 150 ml soda water
- 6 mint leaves
- 3 pieces of lime

Muddle fruit and MONIN syrup in a tumbler glass. Fill glass with ice cubes. Top with soda water. Stir.

Mango Peach Joy

- 25 ml MONIN Peach syrup
- 10 ml MONIN Mango syrup
- 80 ml pineapple juice

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

Apple and Peach Smooth

- 30 ml MONIN Peach syrup
- 5 ml MONIN Grenadine syrup
- 120 ml maracuja juice
- 1 piece of apple

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



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