

Peach liqueur

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 liqueur can enhance your beverages with a fruity, delicious flavour!

COLOUR: Clear straw yellow.

TASTING NOTES: Nose of fresh-cut peach. Slightly

acidulous peach taste and sweet, soft, long lasting aftertaste.

APPLICATIONS : Cocktails.

AVAILABLE FORMAT : 70 cl.

With 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.



PRODUIT DE FRANCE



Alexandre LAPIERRE

MONIN

Beverage Innovation Director

"With is delicate floral taste MONIN Peach liqueur will give another dimension to your wine and sparkler signature drinks. It also goes very well in straight tini's."



MONIN recipe suggestions

Peach Cider

- 30 ml MONIN Peach liqueur
- 120 ml apple cider
- 10 ml fresh lemon juice

Build over ice cubes in a big wine glass.

Peach Bitter Wine

- 30 ml MONIN Peach liqueur
- 5 ml MONIN Bitter concentrate
- Sauvignon wine
- 50 ml fresh orange juice
- 3 kumquats

Muddle kumquats and MONIN flavourings together in a tall glass, add orange juice and crushed ice. Top with Sauvignon wine.

Peach Lemon Martini

- 20 ml MONIN Peach liqueur
- 15 ml Le Fruit de MONIN Peach
- 40 ml lemon vodka
- 10 ml lemon juice

Combine all ingredients in a shaker filled with ice cubes. Shake and double strain into a martini glass. Garnish with a lemon twist.

Peach Margarita

- 20 ml MONIN Peach liqueur
- 30 ml tequila
- 20 ml lime juice
- 2 slices of fresh ginger

Muddle the fresh ginger with MONIN liqueur in the tin of a shaker. Add ice cubes and the remaining ingredients. Shake and double strain into a margarita glass.

Peach Cooler

- 20 ml MONIN Peach liqueur
- 15 ml Le Fruit de MONIN Peach
- 10 ml MONIN Blood Orange syrup
- Ginger ale
- 4 orange wedges

In a tumbler glass muddle the orange wedges with MONIN flavourings. Add crushed ice and top with ginger ale. Stir and garnish with a kumquat cut like a flower.

Peach Martini

- 20 ml MONIN Peach liqueur
- 30 ml vodka
- 80 ml cranberry juice

Combine all ingredients in a shaker filled with ice cubes. Shake and strain into a chilled martini glass.

Peach Anise Fancy Drink

- 15 ml MONIN Peach liqueur
- 10 ml MONIN Anise syrup
- 30 ml ain
- 120 ml cranberry juice
- ½ lime

Pour lime into a glass and muddle with MONIN flavourings. Fill glass with crushed ice. Add the remaining ingredients.
Stir and serve with a straw.

Peach Green Apple Fancy Drink

- 10 ml MONIN Peach liqueur
- 20 ml MONIN Green Apple syrup
- 30 ml rum
- 40 ml apple juice
- 6 mint leaves
- Soda water

Combine all ingredients except soda water in a shaker filled with ice cubes. Shake vigorously. Pour into a smoothie glass filled with ice cubes. Top with soda water. Stir and serve.

Peach Coconut Colada

- 15 ml MONIN Peach liqueur
- 15 ml Le Fruit de MONIN Coconut
- 30 ml dark rum
- 60 ml cranberry juice
- 60 ml pineapple juice
- 20 ml lime juice

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

Peach Mango Tea

- 25 ml MONIN Peach liqueur
- 25 ml MONIN Mango syrup
- 30 ml vodka
- 120 ml iced tea

Combine ingredients in a tumbler glass filled with ice cubes.



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