

Le Fruit de MONIN®

Pear



With its succulent, fine, soft flesh, the Williams Pear is now the most cultivated variety in the world. Le Fruit de MONIN Pear, made from a unique selection of fruit harvested when ripe, has been developed to preserve the many gustative qualities of this ancient fruit. With its strong, particularly fragrant flavour and slightly grainy texture, this purée is ideal as a dessert topping, in cocktails, frappes and smoothies.

PRODUCT FEATURES

- 50% of Williams pear puree
- Conservation: ambient stable
- Best before: 24 months and 1 month after opening
- Multi-uses: cocktails, smoothies, juice, frappes, ...
- Easy-to-use design & hygienic closure
- 15 ml pumps available

FORMAT

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INGREDIENTS

Sugar, Williams pear puree, natural flavour, thickener: pectin, acidity regulators: citric acid, calcium citrate, preservative: potassium sorbate. Contains the equivalent of 50,1 % of Williams pear puree.

Code produit	135809
EAN Bouteille	3052911358098
EAN Carton	43052911358096
1 Case	4 units
1 Pallet	384 units

<input checked="" type="checkbox"/> NATURAL FLAVOURING	<input checked="" type="checkbox"/> GLUTEN FREE
<input checked="" type="checkbox"/> COLORING FREE	<input checked="" type="checkbox"/> OGM FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGENS FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

STÉPHANE MOESLE

MONIN Beverage Innovation Director

"Pear is regarded as an essential fruit in the world of french desserts and patisserie. Le Fruit de MONIN Pear is the ideal flavour for personalising your different applications: wow your clients with its texture and flavour!"

This puree is perfect for classic drinks; it mixes very well with other fruits such as strawberry or raspberry, and also with aromatic herbs such as basil, mint and tarragon.

Perfectly at home in alcoholic beverages such as Fizz cocktails, gin and tonic cocktails or simply in lemonades and smoothies, le Fruit de MONIN Pear is the perfect product to satisfy all of your customers."

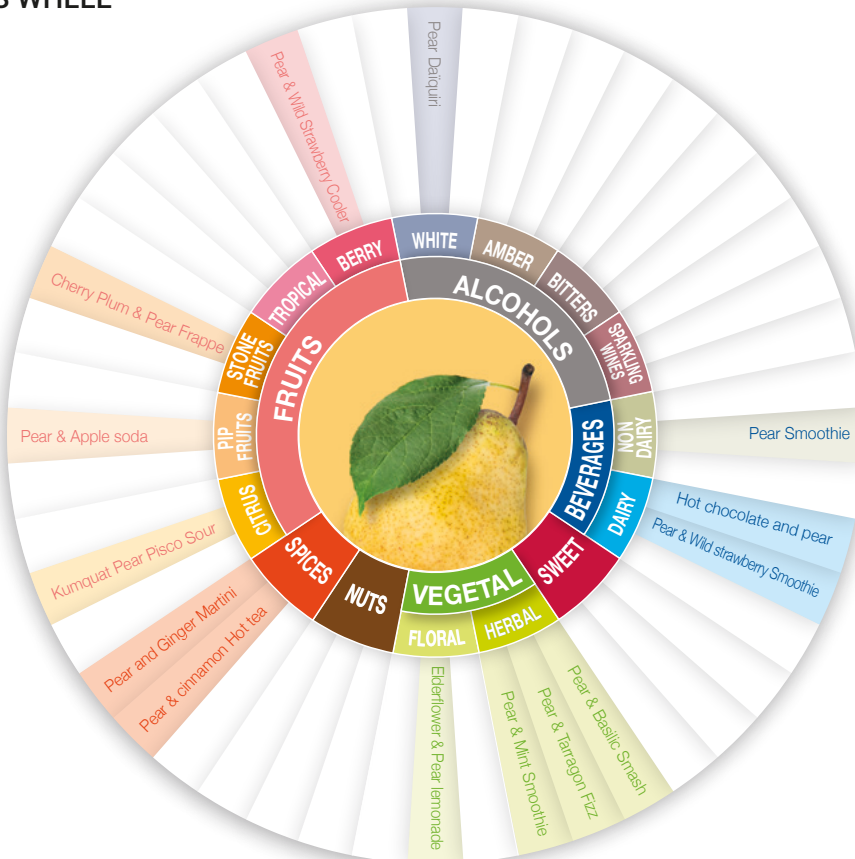
HOT CHOCOLATE AND PEAR



- 20 ml Le Fruit de MONIN Pear
- 30 ml MONIN Dark Chocolate sauce
- 180 ml milk

Pour MONIN Dark Chocolate sauce and milk into a glass. Steam milk until frothy. Pour Le Fruit de MONIN into a cup and fill with hot chocolate. Stir. You can garnish with whipped cream. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Pear & Tarragon Fizz

- 20 ml Le Fruit de MONIN Pear
- 10 ml MONIN Tarragon syrup
- 30 ml fresh lemon juice
- 45 ml gin
- Soda water
- 20 ml egg white

Combine ingredients in shaker filled with ice in the order listed, except sparkling beverage. Cap and shake vigorously. Strain into chilled serving glass. Top with soda water. Garnish with tarragon leaves. Serve.



Pisco Sour Poire Kumquat

- 20 ml Le Fruit de MONIN Pear
- 25 ml lemon juice
- 45 ml pisco
- 20 ml egg white
- 2 pieces of kumquat

Pour ingredients into a shaker. Add Le Fruit de MONIN Pear. Shake vigorously with ice cubes. Pour mix into a glass. Serve.



Pear & Wild Strawberry Cooler

- 20 ml Le Fruit de MONIN Pear
- 10 ml MONIN Wild Strawberry syrup
- 20 ml lime juice
- 45 ml gin
- 60 ml apple juice
- 20 ml egg white

Shake ingredients without ice. Add ice and shake to chill. Strain into chilled serving glass. Serve.



Pear Smoothie

- 30 ml Le Fruit de MONIN Pear
- 15 ml Le Frappé de MONIN Vanilla liquid base
- 120 ml water
- 3 mint leaves

Pour ingredients into a blender cup. Cover with ice cubes. Blend until smooth. Pour mix into a glass. Serve.



Pear & Cinnamon Hot Tea

- 20 ml Le Fruit de MONIN Pear
- 5 ml MONIN Cinnamon syrup
- 1 bag black tea
- Hot water

Pour hot water into cup. Add teabag. Let infuse for a few minutes. Pour other ingredients. Stir. Serve.



Pear & Elderflower Lemonade

- 25 ml Le Fruit de MONIN Pear
- 5 ml MONIN Elderflower syrup
- 30 ml fresh lemon juice
- Top with soda water

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

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