

Le Sirop de MONIN®

White Peach

A pretty summer fruit, lesser known in the peach family, the white peach offers an exquisitely sweet taste with a fleshy soft texture. MONIN White Peach syrup captures its midsummer flavours perfectly. It offers an intense aroma combining a juicy sweet taste with delicate floral notes. Why not discover its acidulated freshness by adding a splash of syrup to a Bellini, refreshing iced teas and smoothies? It pairs wonderfully with other summer flavours such as strawberry or pineapple.



PRODUCT FEATURES

White peach juice: 15%
High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Preservative free
Conservation: 3 months after opening
Date of minimum durability: 18 months to production
Multi-uses: Martini, Julep, Bellini, Mojito, Iced Tea, Lemonade...

FORMAT

70 cl

INGREDIENTS

Sugar, water, concentrated white peach juice, acid: citric acid, natural flavouring, emulsifiers: acacia gum, ester gum, colour: anthocyanin. **White peach juice: 15%.**

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input checked="" type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> NATURAL COLOURINGS	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGEN FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN White Peach Syrup concentrates all the flavours of midsummer, with a delicate floral aroma and juicy sugary notes. This pretty fruit with champagne-coloured flesh and a soft texture, is slightly sour, refreshing and tasty. MONIN White Peach Syrup has captured the intensity of this exquisite flavour to give your drinks a unique taste and an unforgettable power. It can be combined in subtle and surprising ways with exotic fruits like lychee, passion fruit and coconut, but also with orchard fruits like pear and apricot. Add it to Bellinis, iced teas, lemonades, delicious summer Mojitos and Spritzes. If you fancy something a bit stronger, just give it a try in a white peach Mint Julep, it pairs wonderfully with bourbon whiskey."

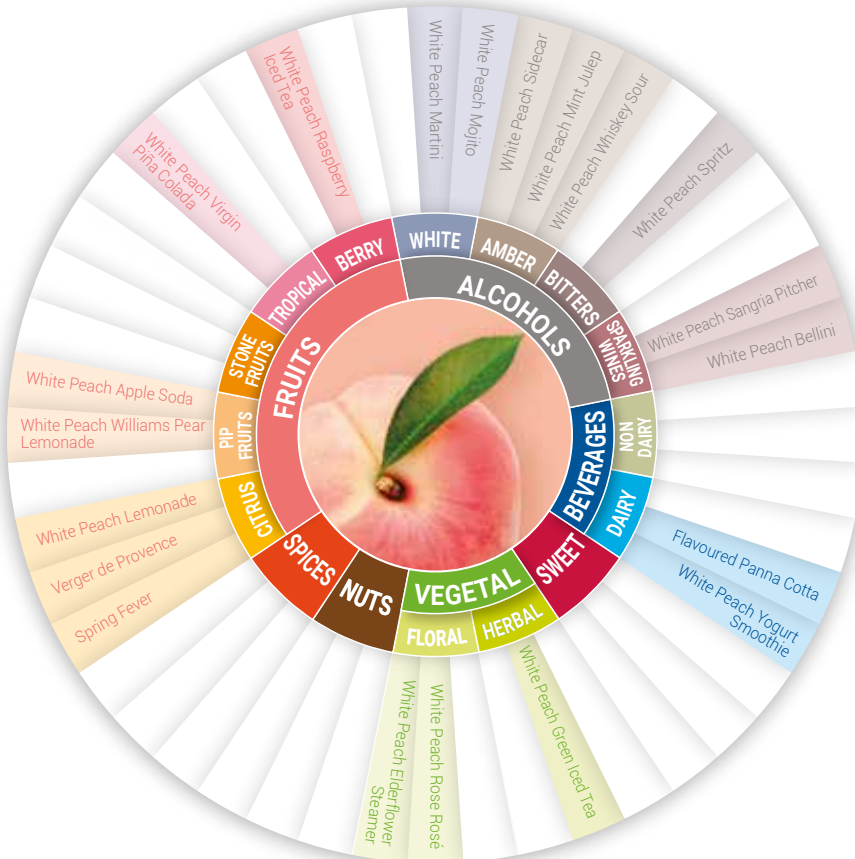


WHITE PEACH MARTINI

- 20 ml MONIN White Peach
- 50 ml vodka
- 20 ml lime juice
- 1 rosemary sprig

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled cocktail glass. Garnish and serve.

ASSOCIATIONS WHEEL



APPLICATIONS



White Peach Spritz

- 10 ml MONIN White Peach syrup
- 60 ml prosecco
- 40 ml italian bitter
- 20 ml soda water

Combine all ingredients in a large wine glass filled with ice cubes. Stir gently. Garnish with an orange slice and a white peach slice. Serve.



White Peach Mint Julep

- 20 ml MONIN White Peach syrup
- 60 ml Kentucky bourbon whiskey
- 10 mint leaves
- 2 dashes angostura bitter

Muddle mint and MONIN syrup in a julep cup. Fill with crushed ice. Add remaining ingredients. Stir. Add more crushed ice. Garnish with mint sprigs. Serve.



White Peach Sangria Pitcher

- 40 ml MONIN White Peach syrup
- 60 ml MONIN Sangria Mix syrup
- 600 ml white wine
- 40 ml lime juice

Pour all ingredients into a pitcher or a decanter. Stir. Add ice cubes. Garnish with cinnamon sticks, orange and lemon slices. Serve.



White Peach Virgin Piña Colada

- 20 ml MONIN White Peach syrup
- 20 ml Le Fruit de MONIN Coconut
- 150 ml pineapple juice
- 15 ml lime juice

Pour all ingredients into a blender bowl and add ice cubes. Blend until smooth. Pour into a Hurricane glass filled with ice cubes. Garnish with a pineapple flag and pineapple leaves. Serve



White Peach Apple Soda

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

Pour all ingredients into a glass filled with ice cubes. Stir gently. Garnish with thin apple slices and peach dices on a skewer. Serve.



White Peach Bellini

- 15 ml MONIN White Peach syrup
- 15 ml Le Fruit de MONIN Peach
- 120 ml prosecco

Pour MONIN products and a little prosecco into a mixing glass with ice cubes. Stir with a barspoon. Strain into a chilled Champagne flute and top with prosecco. Garnish with a white peach wedge. Serve.

MONIN
monin.com

DRINK RESPONSIBLY

