

# Make it great with MONIN !



## Pear

### Poire

The pear is an ancient fruit, cultivated since antiquity and distantly related to the 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.

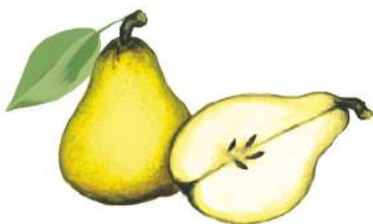
MONIN Pear features a delicious ripe Williams pear flavour and is perfect as an addition to your cocktails and non alcoholic beverages.

**COLOUR**  
Light gold.

**TASTE**  
Subtle Williams pear smell; acidulous, fresh pear taste.

**APPLICATIONS**  
Cocoas, mochas, cocktails, dessert drinks, fruit punches, smoothies.

**AVAILABLE FORMAT**  
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 more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces and Fruit Purées. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

**MONIN®**  
DEPUIS 1912



Alexandre LAPIERRE

MONIN  
Beverage Innovation  
Director

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

# MONIN recipe suggestions

## Cocktails

### New Peach Kir

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

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 cocktail 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 up with ice cubes. Blend until smooth.  
Serve in a long drink glass.

## Mocktails

### 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 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 pieces of pear
- 1/2 piece of pineapple.

Pour all ingredients in a blender cup.  
Cover up with ice cubes. Blend until smooth.  
Serve in a long drink glass. Garnish with a slice of green apple and lemon peel.

### 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 layers. Serve.

### Fruit Macchiato

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

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



[www.monin.com](http://www.monin.com)

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