

White peach



Did you know?

Les vergers Boiron white peach puree is not white! Its pink colour comes from the colour of the flesh that surrounds the stone and the pigmentation of the skin that is infused in the puree.

HI >> DELUXE BELLINI (contemporary classic)

- 1 part Cognac VS
- 1 part peach schnapps
- 1 part Boiron White Peach puree
- 1 part lemon juice
- 1/2 part gomme syrup
- 3 parts Champagne

Build over ice.
Mix well with bar spoon.
Garnish with peach slices.

WH >> BOURBON PEACH SMASH (by Dale de Groff)

- 8 mint leaves
- 1/2 lemon cut into cubes
- 2 teaspoons of caster sugar
- 2 parts bourbon
- 1/2 part peach liqueur
- 1 part Boiron White Peach puree

Muddle over crushed ice.
Mint sprig garnish.

HI >> ARCHIE SLINGBACK (contemporary classic)

- 1.5 parts gin
- 1/2 part peach schnapps
- 1 part Boiron White Peach puree
- 1/2 part Boiron Lime puree
- 1/2 part gomme syrup
- 3 parts apple juice

Shake and strain.
Garnish with lime wedge.

HU >> PECHE MELBA (by Rodolphe Sorel)

- 1.5 parts vodka
- 1/2 part creme de mure
- 2 parts Boiron White Peach puree
- 1 part Boiron Raspberry puree
- 1 scoop of vanilla ice cream

Blend with crushed ice.
Garnish with peach cubes and
toasted almond flakes.

HU >> PEACHn'NUTZ (by Rodolphe Sorel)

- 4 parts Boiron White Peach puree
- 2 teaspoons of powdered almond
- 1 part nougat syrup
- 1 part cream
- 1 part milk

Blend with crushed ice. Peach
slices garnish.