

# CRÈME DE PÊCHE (PEACH)

## Liqueur (crème de fruits) made from infusion of peaches.

- **Nose :** fresh and pleasant, the smell of a freshly picked ripe fruit.
- **Tasting notes :** bright and fruity. Aromatic intensity marked by stewed notes of fresh fruit. The stone of the fruit is very noticeable at the end of tasting.

## DRINKING SUGGESTIONS

For aperitif with a dry white, rosé or sparkling wine, or in cocktails.  
As a topping on melon or watermelon sorbet or vanilla ice cream.

### Pride

35 ml Vodka  
25 ml Crème de Pêche (Peach)  
60 ml Orange juice  
30 ml Cranberry juice  
1 Spoon brown sugar  
4 Orange slices

*Method :* Shake all ingredients with ice. Garnish with orange slices.

### Fish House Punch #1

30 ml Cognac  
30 ml Old Rum  
22,5 ml Crème de Pêche  
22,5 ml lemon juice  
7,5 ml Giffard Sugar syrup  
60 ml chilled water

*Method :* Shake all ingredients with ice and strain into ice-filled glass.

### Aku Aku

40 ml White rum  
20 ml Crème de Pêche (Peach)  
20 ml Cane sugar syrup  
60 ml Pineapple juice  
30 ml Fresh lime juice  
10 Fresh mint leaves

*Method :* Mix the ingredients in a blender with crushed ice. Garnish with a pineapple wedge, a maraschino cherry and mint leaves.



**700 ml – 1000 ml**  
16% Alc. Vol