

PEACH Liqueur



Food Pairing

Sandwich

The gentle flavor and sweetness of momo matches the sandwich, which is made with ham, tomatoes, eggs, and mozzarella cheese in the center.

Sauteed Pork Fillet

Crispy fin with a bit of balsamic and lightly grilled vegetables. Peach liqueur with a little soda and the acidity of the balsamic go well together.

Cured Ham Salad

Salty cured ham and peaches are a perfect match. Add a little sparkling wai to peach liqueur and serve with prosciutto salad.

Pasta with Cold Olive Oil

Tossed with olive oil, lemon, seasonal vegetables, a little rock salt, and basil, it would go well with a dry white wine, but it would also be perfect with a peach liqueur on the rocks.

Cobbler

A fruit pie-like dessert made in a traditional American dish. The rich peach liqueur goes perfectly with the crumbled and baked cobbler!

Rooibos Tea

Rooibos tea has a refreshing taste with a hint of sweetness. Try it with the addition of peach liqueur. The flavor of the tea and the taste of the peaches match well.

