

Certified



Corporation

LES VERGERS  
**boiron**®

RECIPE BOOKLET  
*2026*

FROZEN & AMBIENT  
*fruit puree*

# EDITO

OFFICIAL FRUIT PUREE PARTNER

THE  
WORLD'S  
**50**  
BEST  
BARS  
2026

## *The excellence of fruit in the service of mixology*

At Les vergers Boiron, we believe that fruit has the power to transform a cocktail into a true sensory experience. For over 80 years, we have been selecting and perfecting the finest fruits to support artisans of taste around the world.

This expertise, initially developed alongside pastry chefs, is now fully expressed in the world of bartending, allowing each creation to reveal its full richness. Aware that quality is built over time, we work as a B Corp™ certified family company to develop sustainable and responsible fruit supply chains, while guaranteeing ingredients of the highest quality.

It is this same commitment to quality and innovation that guides our partnership with the World's 50 Best Bars, supporting a cocktail scene that is constantly evolving. Together, we accompany those who reinvent the rules of bartending, season after season, cocktail after cocktail. Our ambient and frozen ranges are designed to meet the needs of the most demanding bartenders, combining authenticity, precision, and consistency.

This booklet was born from the meeting of our expertise and the creativity of ten international mixologists. They explored our purées to reinvent classics, create original recipes, or enhance the world of non-alcoholic drinks.

**Through these recipes, we invite you to rethink fruit, unleash your creativity, and create unforgettable cocktails.**



boiron  
LES VEGANS  
CITRUS VERT  
LIME  
FRUIT PURÉE  
1L

boiron  
LES VEGANS  
ANANAS  
PINEAPPLE  
FRUIT PURÉE  
1L

# Summary



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*why*  
**AMBIENT**  
 LES VERGERS BOIRON FRUIT PUREES

OFFICIAL FRUIT PUREE PARTNER



Elevate your drinks with the natural sweetness and intensity of our premium fruit purees.

*Freshness*

Our premium fruit purees offer vibrant colors and natural freshness, with no added sugar\*, elevating every cocktail and beverage experience, from liquid to garnish.

*Taste*

Backed by over 80 years of expertise in fruit, our purees provide vibrant colors and fluid textures to enhance any beverage recipe.

*Consistency*

Carefully crafted from selected fruit varieties and terroirs to ensure flavors that won't vary throughout the year, whatever the season.

*Quality*

We use real fruit to create our ambient purees. With no added sugar or artificial flavors, you can be sure to taste 100% of the fruit!

*Convenience & Economical*

Ready to use and easy to pour, our products save time, reduce waste, and offer exceptional value, maximizing efficiency and profitability for beverage programs.



COCKTAILS



MOCKTAILS



FRAPPÉS



LEMONADES



MILKSHAKES



GRANITAS



ICED TEAS



SMOOTHIES

Ideal for  
**PREMIUM ESTABLISHMENTS**

BARS  
HÔTEL BARS  
RESTAURANT BARS

**100%**  
*taste*

NO ADDED SUGAR\*  
NO ADDED FLAVORS  
VEGAN

\*contains naturally occurring sugar.



COCKTAILS +  
NO-ALCOHOL COCKTAIL

AMBIENT STORED  
**< 25°C**



## PRACTICAL, ENVIRONMENTALLY FRIENDLY PACKAGING & STORING

### NEW IDENTITY

For our packaging, launching early 2025

### TETHERED CAP

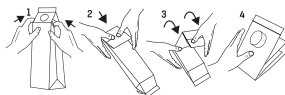
Won't disappear into the environment.

### LIGHT AND EASY TO STORE

Store at ambient temperature.

### EASY TO FOLD

Takes up less space when recycling.



### FSC™ CERTIFIED

Made with card from FSC™ certified forests. FSC™ is an environmental label designed to ensure that forests are sustainably managed.



### REMEMBER TO RECYCLE

Do your bit for the planet!



*why*  
**FROZEN**  
LES VERGERS BOIRON FRUIT PUREES

OFFICIAL FRUIT PUREE PARTNER



Add a burst of fresh fruit flavor to your drinks, with or without alcohol, for a truly unique experience.

*Diversity*

An extensive range of over 50 flavors to unleash unlimited creativity and cater to every need.

*Peak Preservation*

Frozen at the height of ripeness to lock in the fruit's natural character and aroma.

*Versatility*

Adaptable to multiple uses across cocktails, desserts, sauces, and more, simplifying inventory management.

*Reliability*

Consistent texture and quality, frozen to perfection for optimal results every time.

*Garnishes*

Our fruit purees make the perfect cocktail garnish, adding vibrant color and intense natural flavor. Imagine the crispness of white peach chips, raspberry shells, or pineapple snow to elevate your drinks with unique and refreshing touches.

**FROZEN**  
**60+**  
*flavors*

**100%**  
*taste*

1 RANGE WITHOUT  
ADDED SUGAR\*

1 RANGE ADDED-SUGAR

NO ADDED FLAVORS

VEGAN

*technology*  
**FLASH**  
**PASTEURIZATION**

PACKED IN  
A PROTECTED ATMOSPHERE  
FROZEN AT -30°C  
STORED AT -18°C

\*contains naturally occurring sugar.

**NEW**  
*in 2025*

A NEW BIO-BASED MATERIAL  
AND MODERNIZED PACKAGING  
LES VERGERS BOIRON INTRODUCES  
INNOVATIVE PACKAGING,  
THE FIRST OF ITS KIND IN THE  
FRUIT PUREE MARKET.

#### NEW DESIGN

That conveys the excellence of our fruit solutions.

#### BIO-SOURCED

Les vergers Boiron purchases the equivalent of 100% of the material used for its lidded trays, lids and tubs in a bio-based material that is ISCC+ certified based on the mass balance approach\*.

We are investing in reducing the use of fossil-fuel resources by contributing to the development of the bio-based plastic industry.

#### RECYCLABLE

Our packaging remains recyclable\*\* and its functionality remain unchanged.

#### LEAKPROOF

Always leakproof to guarantee product quality.



THE EQUIVALENT OF  
**966T**  
OF FOSSIL-FUEL PLASTIC  
SAVED PER YEAR\*\*\*

OUR AMBITIONS FOR 2030  
**80%**  
LESS PLASTIC PER KG SOLD

\* the bio-based mass balance approach makes it possible to incorporate plant-based raw materials into the plastic production process without having to change existing systems.

\*\*the seal of our tray is not recyclable.

\*\*\*calculation based on 2023 sales of lidded trays and tubs.



## SIMONE *Caporale*

*Originally from Como, Italy, he has established himself as one of the leading names in contemporary mixology. He first gained recognition at Artesian Bar in London, voted World's Best Bar for four consecutive years, where he developed a sensory and emotional approach to cocktails, combining aesthetics, technical mastery, and creativity.*

*Co-founder of Sips Barcelona, voted World's Best Bar in 2023, 3<sup>rd</sup> in 2025, and Best Bar in Europe the same year by The World's 50 Best Bars, he received the prestigious Industry Icon Award in 2025 for his influence in the bar world. A master of modern techniques—clarification, infusion, carbonation, and more—Simone crafts his drinks with precision while keeping them accessible to all. As co-creator of ZEO, he promotes an engaged and inclusive approach to alcohol-free mixology.*

*A global ambassador for Les vergers Boiron since 2025, he integrates their purees at the heart of his creative process, drawn to their consistent quality and precision, in line with his pursuit of authenticity and flavor.*

# SIGNATURE

- 1 - STRAWBERRY COMPRESSED
- 2 - CANALETTO
- 3 - GEORGIAN MINT JULEP
- 4 - SHERBET & LEMON DROP
- 5 - BUBBLES
- 6 - MANGO, SODA + PISCO & GENTIAN
- 7 - CACTUS TOMMY'S
- 8 - COLADA + FOAM

# CLASSIC

- 1 - KAKIGORI DAIQUIRI
- 2 - ORANGE NEGRONI
- 3 - ICE WHITE SPRITZ
- 4 - APRICOT MILK PUNCH
- 5 - BLACKBERRY MANHATTAN
- 6 - LET'S TALK TIME CAIPIRINHA

## x Nicolas HOUCHET

*Executive Pastry Chef - The Savoy*

- 1 - KALAMANSI & SMOKE
- 2 - PASSION FRUIT & AGAVE
- 3 - BLOOD ORANGE & JUNIPER



# STRAWBERRY COMPRESSED



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

strawberry



#### SERVING

GLASSWARE:  
COUPE GLASS

ICE:  
WITHOUT

GARNISH:  
COMPRESSED CRACKERS\*

# STRAWBERRY *Compressed*

## recipe

### INGREDIENTS

BRANDY	3.5 cl
SHERRY	3.5 cl
<b>STRAWBERRY AMBIENT PUREE</b>	<b>7.5 cl</b>

### METHOD

Mix the cocktail ingredients in a glass with ice, stir, and strain into a coupe glass.

#### \*Compressed crackers

15 cl of strawberry ambient puree

"Obulato" sheets (ultra-thin potato starch sheets)

Once clarified\*\* via centrifuge, stir over ice and strain into a cocktail glass.

Spread layers of strawberry purée between obulato sheets (4 layers total).

Dry overnight until crisp and serve as garnish.

#### \*\*Clarification method

Extract the strawberry puree using a juicer.

Weigh the puree.

Add pectinase at approximately 3% of the total puree weight.

Blend with a mixer until the pectinase fully dissolves.

Let rest ± 30 minutes; the enzyme will separate fibers and create sediment.

Centrifuge to remove fibers and obtain a clear liquid.

Filter the centrifuged puree to ensure no residue remains.

Once the clarified puree is ready, incorporate the remaining ingredients according to the recipe.

# CANALETTO



# CANALETTO

## recipe

### INGREDIENTS

WHITE WINE	30 cl
SIMPLE SYRUP	0.5 cl
<b>RASPBERRY AMBIENT PUREE</b>	20 cl
<b>LEMON AMBIENT PUREE</b>	0.5 cl

### METHOD

Combine all ingredients in a siphon and add 1 charge of CO<sup>2</sup>.

Store in the fridge until cold.

Serve directly from the cold siphon into a glass.

### Alternative Carbonated Version

Combine all ingredients in a siphon, charge twice with CO<sup>2</sup> cartridges, wait 1 hour, then release CO<sup>2</sup> before serving.

LES VERGERS BOIRON  
AMBIENT FRUITS PUREES

raspberry  
lemon



### SERVING

#### GLASSWARE:

WATER GLASS OR  
BELLINI GLASS

#### ICE:

WITHOUT

#### GARNISH:

WITHOUT

# GEORGIAN MINT JULEP



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

white peach



#### SERVING

**GLASSWARE:**  
OVAL GLASS

**ICE:**  
WITHOUT

**GARNISH:**  
MINT LEAF

# GEORGIAN MINT *Julep*

## recipe

### INGREDIENTS

COGNAC	4.5 cl
PEACH BRANDY	1.5 cl
SIMPLE SYRUP	1 cl
PEACH PEARLS*	

### METHOD

Mix the cognac, peach brandy, and syrup in a mixing glass.

This cocktail does not need to be stirred with ice.

Place the peach pearls in the serving glass.

Pour the cocktail over the pearls and serve.

#### \*Peach pearls

20 cl of peach ambient puree  
20 cl of water  
1.5 g of xanthan gum

Mix the peach puree and water with xanthan gum (1% xanthan gum based on the total weight).

Pour the mixture into silicone pearl molds, tap gently to remove any air bubbles, then place in the freezer.

# SHERBET & LEMON DROP



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

lemon



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
WITHOUT

# SHERBET & LEMON *Drop*

## recipe

### INGREDIENTS

VODKA	3.5 cl
DRY VERMOUTH	2.5 cl
LEMON SHERBET*	3 cl

### METHOD

Mix the vodka, dry vermouth, and lemon sherbet in a mixing glass with ice.

Stir until the balance between sweetness and acidity is perfectly achieved.

Strain into a pre-chilled glass and serve.

#### \*Lemon sherbet

50 cl of lemon ambient puree  
500 g of sugar

*Combine the Lemon puree with an equal amount of sugar (1:1 ratio).*

*Mix well until the sugar is completely dissolved, forming a smooth, syrup-like sherbet.*

*Store refrigerated.*

# BUBBLES



LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

passion fruit  
blood orange



#### SERVING

#### GLASSWARE:

WHITE BOWL

#### ICE:

WITHOUT

#### GARNISH:

FLAVOUR BLASTER BUBBLES\*

# BUBBLES

## recipe

### INGREDIENTS

VODKA	5 cl
PASSION FRUIT AMBIENT PUREE	5 cl
BLOOD ORANGE AMBIENT PUREE	5 cl
VANILLA SYRUP	2 cl
COFFEE ESSENCE	0.25 cl

### METHOD

Combine all ingredients in a mixing glass.

Add ice and stir gently to chill.

Strain into a serving glass using a fine strainer.

#### \*Flavour Blaster Bubbles

*Edible bubbles are easily made using BubbleX liquid.*

*The bubbles are created using the FlavourBlaster gun.*

*Press the button and direct the nozzle over the desired part of the drink where you want the edible bubble to sit.*

# MANGO SODA + PISCO & GENTIAN



LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

mango  
lime



#### SERVING

GLASSWARE:  
HIGHBALL

ICE:  
LARGE ICE CUBE

GARNISH:  
WITHOUT

# MANGO SODA

## *Pisco & Gentian*

### recipe

#### INGREDIENTS

MANGO AMBIENT PUREE	50 cl
LIME AMBIENT PUREE	51 cl
WATER	25 cl
SUGAR	50 g

#### METHOD

Mix all ingredients in a siphon.  
Charge with two CO<sup>2</sup> cartridges, wait 1 hour,  
release CO<sup>2</sup>.  
Serve over crushed ice.

# CACTUS TOMMY'S





LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lime  
red prickly pear



#### SERVING

**GLASSWARE:**  
ROCKS

**ICE:**  
LARGE ICE CUBE

**GARNISH:**  
WITHOUT

# CACTUS

*Tommy's*

## recipe

### INGREDIENTS

TEQUILA	5 cl
<b>LIME AMBIENT PUREE</b>	2.5 cl
RED PRICKLY PEAR AGAVE SYRUP*	2 cl

### METHOD

Combine ingredients in a shaker with ice.  
Shake well, fine strain, and serve in a rocks glass.

\*Red prickly pear agave syrup (for 2 cl)

1/3 red prickly pear frozen puree  
2/3 of agave honey

*Mix all ingredients.*

*Stir until dissolved.*

# COLADA + FOAM



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

pineapple  
lime  
coconut



#### SERVING

#### GLASSWARE:

HIGHBALL

#### ICE:

CRUSHED ICE

#### GARNISH:

COCONUT FOAM

GRATED COCONUT (OPTIONAL)

# COLADA

## Foam

### recipe

#### INGREDIENTS

RUM	5 cl
PINEAPPLE AMBIENT PUREE	7 cl
LIME AMBIENT PUREE	2 cl

#### METHOD

Mix all the ingredients with ice in a mixing glass. Finally, strain into a glass and garnish with coconut foam\*.

#### \*Coconut foam

50 cl of sugar-added coconut frozen puree  
5 cl of simple syrup (optional)

*In a cream siphon, add the coconut puree up to the maximum fill line.*

*The coconut puree has a naturally balanced flavor, but sugar syrup can be added for a sweeter foam.*

*Suggested ratio if sweetness is preferred:*

*500 ml coconut puree + 50 ml simple syrup*

# KAKIGORI DAIQUIRI





LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

lime  
pineapple



#### SERVING

**GLASSWARE:**  
HELIADORA

**ICE:**  
WITHOUT

**GARNISH:**  
WITHOUT

# KAKIGORI

## Daiquiri

### recipe

#### INGREDIENTS

RUM	5 cl
<b>LIME AMBIENT PUREE</b>	2.5 cl
SIMPLE SYRUP	1.5 cl
PINEAPPLE KAKIGORI*	

#### METHOD

Pour all the ingredients into a shaker.  
Add ice and shake vigorously.  
Double strain.  
Pour into the glass over the kakigori prepared beforehand.

#### \*Pineapple kakigori

50 cl of pineapple ambient puree  
50 cl of water  
0.1 g of xanthan gum

*Mix the pineapple puree and water in a bowl.  
Gradually add the xanthan gum while mixing, until a smooth, homogeneous texture is obtained.  
Pour the mixture into a suitable container and freeze until solid.*

#### TIPS

*Stir once or twice during freezing to achieve a smoother texture.  
When ready to serve, grate or blend the frozen mixture to obtain a snow-like texture.*

# ORANGE NEGRONI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

blood orange



#### SERVING

#### **GLASSWARE:**

ROCKS

#### **ICE:**

BLOOD ORANGE ICE  
SPHERE\*

#### **GARNISH:**

WITHOUT

# ORANGE *Negroni*

## *recipe*

#### INGREDIENTS

WHITE PORT	3.5 cl
LUXARDO BITTER	2.5 cl
GIN	2.5 cl

#### METHOD

Mix the ingredients in a mixing glass with ice.  
Stir to dilute and chill.

Serve in the glass, pouring over the blood orange ice  
sphere\* in a pre-chilled glass.

#### \*Blood orange ice sphere

50 cl of blood orange ambient puree  
50 cl of water  
0.1 g of xanthan gum  
Large silicon sphere mold

*Mix all the ingredients, pour into a spherical silicone mold,  
then freeze.*

# ICE WHITE SPRITZ



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

watermelon



#### SERVING

#### **GLASSWARE:**

WINE GLASS

#### **ICE:**

WATERMELON ICE CUBES

#### **GARNISH:**

WITHOUT

# ICE WHITE *Spritz*

## *recipe*

#### INGREDIENTS

WHITE WINE	5 cl
SODA WATER	10 cl
WATERMELON ICE CUBES*	

#### METHOD

Mix all the ingredients together in a mixing glass.  
Pour over the watermelon ice cubes already placed  
in the glass.

#### \*Watermelon ice cubes

80% of watermelon frozen puree  
20% of water

*Mix 80% watermelon with 20% water and freeze in  
ice cube trays.*

# APRICOT MILK PUNCH



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

lime  
pear



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
WITHOUT

# APRICOT MILK *Punch*

## *recipe*

### INGREDIENTS

<b>LIME AMBIENT PUREE</b>	35 cl
<b>PEAR FROZEN PUREE</b>	35 cl
APRICOT BRANDY	35 cl
GIN	60 cl
MILK	35 cl
SUGAR	200 g

### METHOD

Mix all ingredients except milk.

Slowly pour mixture into milk to curdle.

Let rest 30 minutes.

Filter through a cotton cloth until clear.

Bottle and keep cold before serving.

# BLACKBERRY MANHATTAN





#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
WITHOUT

# BLACKBERRY *Manhattan*

## *recipe*

### INGREDIENTS

RYE WHISKEY	5 cl
RED VERMOUTH	2.5 cl
<b>BLACKBERRY FROZEN PUREE</b>	5 cl

### METHOD

Combine ingredients in a mixing glass, then transfer to a vacuum bag.

Cook sous-vide for 3 hours at 50°, then filter to remove any fruit sediment.

Bottle, then stir with vermouth and ice when serving.

# LET'S TALK TIME CAIPIRINHA



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

lime



#### SERVING

**GLASSWARE:**  
OLD FASHIONED

**ICE:**  
CRUSHED ICE

**GARNISH:**  
2 SMALL STRAWS

# LET'S TALK TIME

## Caipirinha

### recipe

#### INGREDIENTS

AGED CACHAÇA	6 cl
<b>LIME AMBIENT PUREE</b>	3 cl
SIMPLE SYRUP	1.5 cl

#### METHOD

Combine all ingredients in a shaker and mix.  
Pour the mixture into an Old Fashioned glass filled with crushed ice.  
Stir briefly to chill and integrate.  
Garnish with two small straws and serve immediately

# KALAMANSI & SMOKE



LES VERGERS BOIRON  
FROZEN FRUITS PUREES

kalamansi  
orange  
lemon  
mandarin



#### SERVING

GLASSWARE:  
HIGHBALL

ICE:  
RECTANGULAR ICE CUBE

# KALAMANSI & Smoke

## recipe

### INGREDIENTS

<b>CARBONATED KALAMANSI PREPARATION</b>	6 cl
LAPHROAIG ISLAY WHISKY	3 cl

### METHOD

Blend all the ingredients.

## Garnish

### Cinnamon umbrella

100 g of orange frozen puree  
10 g of lemon frozen puree  
90 g of mandarin frozen puree  
30 g de sucre en poudre  
3 g of pectine NH

Heat up the puree to 40°C, add in the sugar mixed with the pectin, whisk well and let to stand for 10mn.

Bring to a quick boil and reserve in a container until it cools to 30°C, blitz until smooth.

Spread very finely onto a baking mat and dry in a dehydrator or low temperature in the oven (60°C) for 6 hrs. Shape into desired form while hot.

Keep in an airtight box.

### Sugar straw

Cook isomalt to 170°C and colour with a few drops of apple green food colour.

Shape into a long tube using a sugar pump, let to cool down and cut with a hot knife to the desired length.

Gently melt the end of the sugar straw and attached the umbrella to it.

Place in the cocktail "a la minute".

# PASSION FRUIT & AGAVE



LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

passion fruit  
lime



#### SERVING

GLASSWARE:  
HIGHBALL

ICE:  
RECTANGULAR ICE CUBE

# PASSION FRUIT & Agave

## recipe

### INGREDIENTS

PASSION FRUIT AMBIENT PUREE	3 cl
TEQUILA TAPATIO	4 cl
AMARO SANTONI	2 cl
LIME AMBIENT PUREE	1 cl
VANILLA SYRUP	1 cl

### METHOD

Blend all the ingredients.

## Garnish

#### Passion and vanilla meringue - Approx 30 portions

150 g of passion fruit ambient puree  
75 g of caster sugar  
100 g of trehalose  
1 vanilla pod  
0.5 g of xanthan gum  
5 g of hyfoamer (milk proteins)

Stick blend all the ingredients together and place into a mixed with a whisk attachment. Whisk on medium to low speed until fully aerated, pipe into the desire shape and place in a dehydrator over night at 55°C.

#### Green Coffee Ganache - Approx 30 portions

100 g of dark milk chocolate  
95 g of whipping cream  
15 g of whole roasted coffee beans  
15 g of green coffee beans  
10 g of inverted sugar  
15 g soft butter

Heat up the cream to 80°C and infused the coffee beans for 10 min, strain and make up the quantity of cream to 95 g, add in the inverted sugar and bring to a simmer, pour over the chocolate and make an emulsion, add in the butter and place into a container, let to set overnight. Pipe small dots of ganache between 2 shells of meringue.

# BLOOD ORANGE & JUNIPER



# BLOOD ORANGE & *Juniper*

## recipe

### INGREDIENTS

CANAIMA GIN	1.5 cl
MALFY ORANGE GIN	1.5 cl
HARVEY'S SHERRY FINO	1.5 cl
<b>BLOOD ORANGE CORDIAL</b>	1.5 cl

### METHOD

Blend all the ingredients and pour in a glass.

LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

*blood orange  
coconut*



### SERVING

**GLASSWARE:**  
ROCKS

**ICE:**  
CUBES

## *Garnish*

### Cinnamon and Vanilla Tuile – Approx 30 portions

50 g of melted butter  
50 g of icing sugar  
50 g of egg whites  
50 g of flour  
5 g of ground cinnamon  
10 g d'extrait de vanille

*Whisk egg white and sugar until smooth, add in the melted butter and blend well.*

*Finish with the flour and stir until smooth.*

*Chill in the fridge for 30 min.*

*Apply as a thin layer onto a baking mat for 5 to 6 min at 165°C.*

*Shape before it cools down.*

### Coconut foam

*Place the desired quantity of coconut puree into the syphon, insert 2 cream chargers and gradually shake until the desired texture is achieved.*



## MIKE *Faleme*

*Michael Faleme, founder of the Contrast bar in Lyon, is redefining mixology with a modern, accessible spirit. In contrast to traditional speakeasy codes, he has envisioned a vibrant, bright, and music-driven space where cocktails are creative, approachable, and convivial.*

*A former director of the Groom, he now embraces a freer approach to cocktail culture, inspired by exotic spirits, Afro-house atmospheres, and a strong desire to reconnect with a wider audience. With Contrast, he represents a new generation of bars where flavor, rhythm, and sharing form an inseparable trio.*

# SIGNATURE

1 - BUBBLE BIRD

# CLASSIC

1 - RASPBERRY MULE

2 - PEACH PISCO SOUR

3 - RED WHISKY FIZZ

4 - FROZEN DAIQUIRI DREAM

5 - RHUBARBE & ORANGE SANGUINE PALOMA

6 - FRENCH CLEAR MARTINI

# MOCKTAIL

1 - FRAISE SPRITZ

2 - TROPICAL VIBES

3 - VERGER ICED TEA



# BUBBLE BIRD



LES VERGERS BOIRON  
AMBIENT FRUITS PUREES

mango  
lime  
strawberry



#### SERVING

GLASSWARE:  
ROCKS

ICE:  
ICE CUBES

GARNISH:  
WITHOUT

# BUBBLE *Bird*

## recipe

### INGREDIENTS

DARK RUM	3 cl
ITALIAN BITTERS	1 cl
<b>MANGO AMBIENT PUREE</b>	3 cl
<b>LIME AMBIENT PUREE</b>	1.5 cl
SUGAR SYRUP	1 cl
EGG WHITE	0.5 cl
STRAWBERRY MOUSSE*	Top

### METHOD

Shake all ingredients except the foam.  
Strain. Add the mousse on top.

#### \*Strawberry mousse

13 cl of strawberry ambient puree  
20 cl of water  
0.3% of soy lecithin

*Blend with air to create a stable mousse.*

# RASPBERRY MULE





LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

raspberry  
lime



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
CRUSHED ICE

**GARNISH:**  
FRESH MINT AND  
RASPBERRY

# RASPBERRY *Mule*

## recipe

### INGREDIENTS

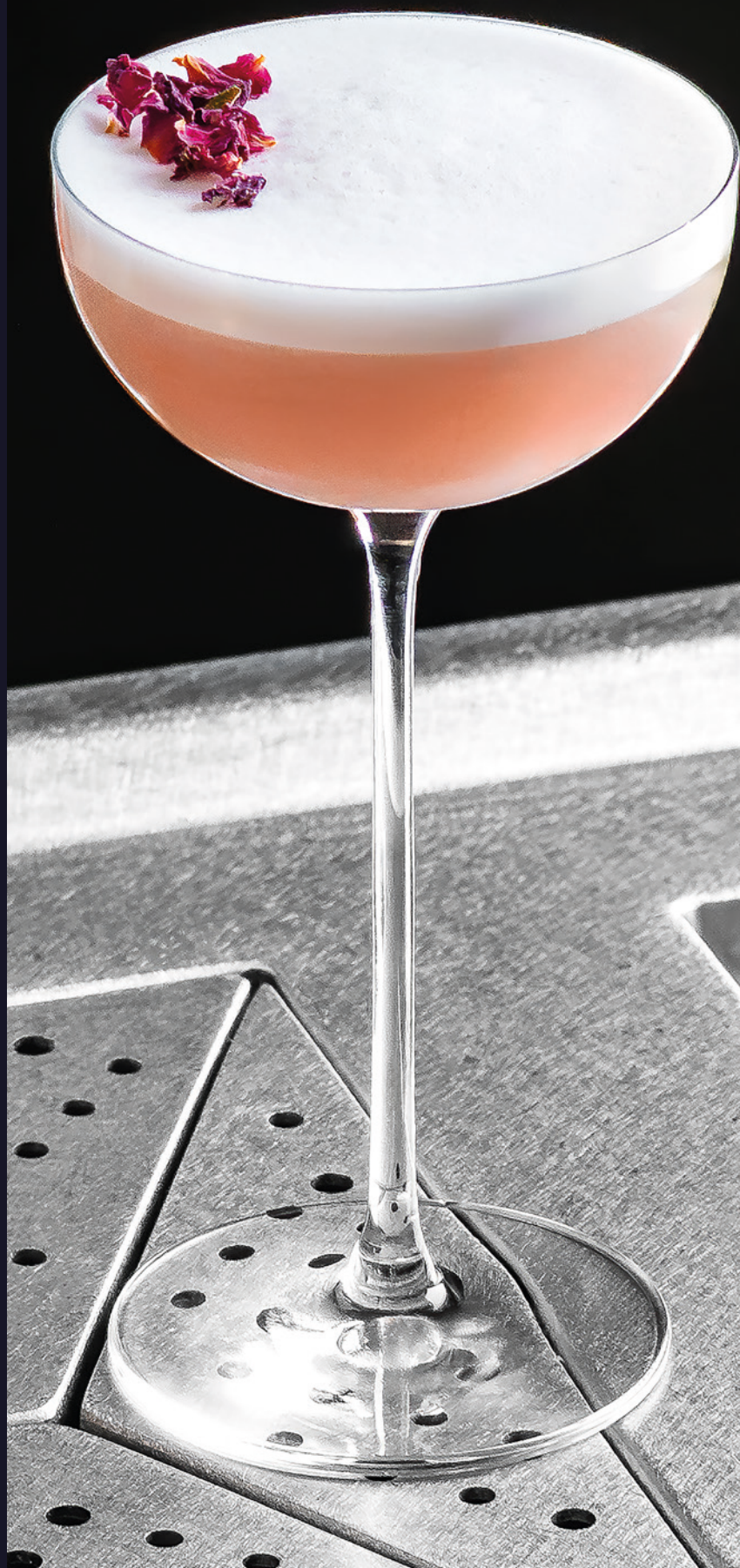
GIN	5 cl
<b>RASPBERRY AMBIENT PUREE</b>	4 cl
<b>LIME AMBIENT PUREE</b>	2 cl
SUGAR SYRUP	1.5 cl
MINT LEAVES	6
GINGER BEER	Top

### METHOD

Add all ingredients (except ginger beer) with ice cubes. Stir (swizzle) in the glass.

Top with ginger beer.

# PEACH PISCO SOUR



LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

lemon  
lime  
white peach



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
DRIED ROSEBUD

# PEACH PISCO

*Sour*

## recipe

### INGREDIENTS

PISCO	4 cl
<b>WHITE PEACH AMBIENT PUREE</b>	2 cl
<b>LEMON AMBIENT PUREE</b>	1.25 cl
<b>LIME AMBIENT PUREE</b>	1.25 cl
SUGAR SYRUP	1 cl
ROSE WATER	2 dashes
EGG WHITE OR FOAMING AGENT (optional)	1.5/2 cl

### METHOD

Dry shake without ice, then shake with ice.  
Double strain.

# RED WHISKY FIZZ



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lemon  
watermelon



#### SERVING

**GLASSWARE:**  
ROCKS

**ICE:**  
CUBES

**GARNISH:**  
LEMON ZEST AND/OR  
MARASCHINO CHERRY

# RED WHISKY

## FUZZ

### recipe

#### INGREDIENTS

WHISKEY	5 cl
WATERMELON FROZEN PUREE	3 cl
LEMON AMBIENT PUREE	2 cl
LILLET ROSÉ	1.5 cl
AMARENA SYRUP	0.25 cl

#### METHOD

Shake with ice cubes, double strain.

# FROZEN DAIQUIRI DREAM



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

passion fruit  
lime  
kiwi



#### SERVING

**GLASSWARE:**  
TIKI OR PINA COLADA

**ICE:**  
CRUSHED

**GARNISH:**  
EDIBLE FLOWERS

# FROZEN DAIQUIRI

*Dream*

## recipe

### INGREDIENTS

WHITE RUM INFUSED WITH COCONUT OIL	5 cl
<b>PASSION FRUIT AMBIENT PUREE</b>	5 cl
<b>KIWI FROZEN PUREE</b>	2 cl
<b>LIME AMBIENT PUREE</b>	1 cl
VANILLA SYRUP*	3 cl

### METHOD

Blend all ingredients with crushed ice until frozen (blender).

\*Vanilla syrup

*Mix sugar syrup in a 1:1 ratio with vanilla extract.*

# RHUBARBE & ORANGE SANGUINE PALOMA



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

blood orange  
green rhubarb



#### SERVING

GLASSWARE:  
HIGHBALL

ICE:  
ICE CUBES OR BLOCKS

GARNISH:  
SALTED EDGE (SPICED  
SALT OR ROSE SALT)

# RHUBARBE & ORANGE SANGUINE *Paloma*

## recipe

### INGREDIENTS

TEQUILA	5 cl
GREEN RHUBARB CORDIAL*	3 cl
BLOOD ORANGE SODA**	Top

### METHOD

Add all ingredients except the soda and stir.  
Top with the blood orange soda.

#### \*Green rhubarb cordial

50 cl of green rhubarb frozen puree  
460 g of sugar  
5 g of citric acid

Mix the puree, sugar, and citric acid in a blender.  
Strain and bottle.

#### \*\*Blood orange soda

80 cl of filtered blood orange ambient puree  
4 cl of sugar syrup

Add the ingredients to the soda siphon and shake to combine.

Add one cartridge of CO<sup>2</sup> and charge.

Place the siphon in the freezer until needed.

# FRENCH CLEAR MARTINI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

pineapple



#### SERVING

#### **GLASSWARE:**

MARTINI

#### **ICE:**

WITHOUT

#### **GARNISH:**

NONE OR A DROP OF COULIS  
(MANGUE/PASSION)

# FRENCH CLEAR

## Martini

### recipe

#### INGREDIENTS

VODKA	3 cl
CLARIFIED MIXTURE*	4 cl
RASPBERRY BRANDY	0.75 cl
SUGAR SYRUP	0.5 cl

#### METHOD

Stir in a mixing glass with ice cubes.

Pour into a chilled martini glass.

#### \*Clarified mixture

Clarified 60 cl of pineapple ambient puree with  
20% of water + 2.5% of Pectinex

Mix 50 cl of clarified juice, 50 cl of vermouth, and 50 cl of  
Greek yogurt. Strain until clear.

# FRAISE SPRITZ



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

strawberry



#### SERVICE

**GLASSWARE:**  
SPRITZ

**ICE:**  
CUBES

**GARNISH:**  
FRESH STRAWBERRY

# FRAISE Spritz

## recipe

### INGREDIENTS

NON-ALCOHOLIC VERMOUTH	4 cl
<b>STRAWBERRY AMBIENT PUREE</b>	5 cl
SUGAR SYRUP	0.25 cl
TONIC	10 cl on Top

### METHOD

Make directly in the glass.  
Add the ingredients and stir gently.

# TROPICAL VIBES



# TROPICAL *Vibes*

LES VERGERS BOIRON  
AMBIENT FRUITS PUREES

*pineapple  
lime*



## *recipe*

### INGREDIENTS

INFUSION HIBISCUS	4 cl
<b>PINEAPPLE AMBIENT PUREE</b>	4 cl
<b>LIME AMBIENT PUREE</b>	1.5 cl
FILTERED TONKA BEAN SYRUP	1.5 cl

### METHOD

Shake with ice cubes.

Double strain into a chilled glass.

### SERVICE

#### **GLASSWARE:**

ROCKS

#### **ICE:**

CUBES

#### **GARNISH:**

GRATED TONKA BEAN  
AND DRIED HIBISCUS

# VERGER ICED TEA



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

pear



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
CUBES

**GARNISH:**  
FRESH PEAR

# VERGER

## Iced Tea

### recipe

#### INGREDIENTS

WHITE GRAPE JUICE	4 cl
PEAR SYRUP*	4 cl
VERJUICE	1 cl
JASMINE GREEN TEA	10 cl on Top

#### METHOD

Pour the ingredients into a glass and stir gently.  
Top up with tea.

#### **\*Pear syrup**

50 cl of pear frozen puree  
350 g of sugar

*Blend the puree and sugar together, strain, and bottle.*



## MIKE *Kassabian*

*At the head of the cocktail program for the prestigious PIC Group, he designs bespoke creations for the group's Michelin-starred restaurants. A true artisan of flavor, he brings the precision and elegance of haute gastronomy into the world of mixology.*

*His passion is rooted in his father's family restaurant, where he discovered at an early age the art of hospitality and the alchemy of flavors. In 2017, his talent gained international recognition: he was crowned Best Bartender in Lebanon at the Diageo World Class competition, then won first prize in the "Cocktails at Home Challenge" category at the global final.*

# SIGNATURE

- 1 - RUBIS
- 2 - CARMINE
- 3 - FEUILLE D'AUTOMNE
- 4 - CLOUD NINE

# CLASSIC

- 1 - NEGRONI DE BÂLE
- 2 - NOT SO BLOODY MARY
- 3 - TROPICAL PICANTE
- 4 - AMBER

# MOCKTAIL

- 1 - SÉPALE
- 2 - CAFÉ FLORA



# RUBIS



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lemon  
red rhubarb



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
DOUGLAS POWDER

# RUBIS

## recipe

### INGREDIENTS

RHUBARB VODKA*	4 cl
LEMON AMBIENT PUREE	2 cl
EGG WHITE	2 cl
SUGAR SYRUP	1.75 cl
ELDERFLOWER LIQUEUR	1 cl

### METHOD

Pour all the ingredients into a shaker.  
Add ice and shake vigorously.  
Remove the ice, then shake again without ice to emulsify the egg white.  
Double strain into a chilled coupette glass.

#### \*Rhubarb vodka

40 cl of red rhubarb frozen puree  
70 cl of vodka  
0.25% pectinex

*Mix the ingredients in a vacuum-sealed bag.  
Leave to infuse overnight in the fridge.  
Pour the mixture into a blender and add 0.25% pectinex.  
Blend, then let it rest until the liquid begins to separate.  
Strain and store in a cool place.*

# CARMINE



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

red prickly pear



#### SERVING

GLASSWARE:  
HIGHBALL

ICE:  
CLEAR ICE

GARNISH:  
GOAT CHEESE AND  
LOVAGE TARTELETTE

# CARMINE

## recipe

### INGREDIENTS

RED PRICKLY PEAR CORDIAL*	4 cl
GIN	2 cl
MEZCAL	2 cl
CHEMEX COFFEE***	1.75 cl
WATER	1 cl

### METHOD

Chill all the ingredients.  
Pour them into a PSI bottle (carbonation bottle).  
Carbonate at least 3 times to achieve a good effervescence.

#### \*Red prickly pear cordial

58 cl of clarified red prickly pear\*\*  
170 g of sugar  
7 g citric acid  
2 g malic acid  
1 g tartaric acid

Mix the ingredients and stir until fully dissolved.  
Bottle and refrigerate.

#### \*\*Clarified red prickly pear

Red prickly pear frozen puree  
0.25% pectinex

Dissolve the puree and add the pectinex (0.25% of the total volume).  
Blend, then let stand at room temperature for a few hours until separation occurs.  
Strain using a Tork filter or a coffee filter.

#### \*\*\*Chemex coffee

30 cl of water  
15 g of gédéo coffee

Rinse the filter with hot water and add 15 g of medium-ground coffee.

Bloom: Pour 60 g of water and let sit for 30 seconds.

First extraction: Pour 150 g of water in circular motions over 1 minute 30 seconds.

Second extraction: Add the remaining 90 g of water and let it drip until 3 minutes total.

Remove the filter and refrigerate.

# FEUILLE D'AUTOMNE



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

chestnut & vanilla



#### SERVING

**GLASSWARE:**  
SHORT DRINK

**ICE:**  
ICE CUBES

**GARNISH:**  
LAPSANG TUILE

# FEUILLE *d'Automne*

## recipe

### INGREDIENTS

RUM CHESTNUT & VANILLA*	225 cl
MACALLAN 12 YEARS WHISKEY	125 cl
SUGAR SYRUP	12 cl
WALNUT BITTER	1.2 cl
ANGOSTURA AROMATIC BITTERS	0.8 cl

### METHOD

Prepare the cocktail mixture (prebatch) in advance.  
Pour 8 cl of the mixture into a mixing glass.  
Stir and strain over ice.

#### \*Rum chestnut & vanilla

1 part of chestnut & vanilla frozen puree  
1 part of rum zacapa 23 years  
0.35% pectinex

*Dissolve the puree, then add the rum and 0.35% pectinex.  
Blend and let sit at room temperature for a few hours until  
separation occurs.  
Strain using a coffee filter.  
Bottle and refrigerate.*

# CLOUD NINE



LES VERGERS BOIRON  
FROZEN FRUIT PUREE  
*melon*



**SERVING**

**GLASSWARE:**  
HIGHBALL

**ICE:**  
WITHOUT

**GARNISH:**  
SOBACHA POWDER

# CLOUD *Nine*

## recipe

### INGREDIENTS

VODKA	2.5 cl
SOBACHA DISTILLATE*	2 cl
MELON CORDIAL**	5 cl
CREAM	3 cl
EGG WHITE	3 cl
SODA	3 cl

### METHOD

Pour all the ingredients into a shaker.  
Add crushed ice and blend using an immersion blender.  
Pour the mixture into the glass and let rest in the freezer for 1 minute.  
Top with soda to create the foam.

#### \*Sobacha distillate

75 cl of vodka  
15 g of sobacha

*Place all the ingredients in a vacuum-sealed bag.  
Let infuse overnight.  
Transfer the mixture into the rotovap evaporation flask.  
Distil 75% of the liquid at 50 °C, gradually reducing the pressure.  
Collect the distillate and adjust the alcohol content with water to reach 40%.*

#### \*\*Melon cordial

10 cl of clarified melon\*\*\*  
45 g of sugar  
0.2 g of lactic acid  
0.6 g of malic acid

*Mix all the ingredients until fully dissolved.  
Bottle and store in the fridge.*

#### \*\*\*Clarified melon

55 cl of melon frozen puree  
15 cl of water  
0.25% pectinex

*Dissolve the puree, add the water, then add pectinex (0.25% of the total volume).  
Blend and let sit at room temperature for a few hours until separation occurs.  
Strain using a Tork filter or a coffee filter.*

# NEGRONI



LES VERGERS BOIRON  
FROZEN FRUIT PUREE  
*black cherry*



SERVING

**GLASSWARE:**  
SHORT DRINK

**ICE:**  
ICE CUBES

**GARNISH:**  
CHERRY FOAM &  
MARJORAM POWDER

# NEGRONI

*de Bâle*

## *recipe*

INGREDIENTS

CAMPARI	2.25 cl
SWEET VERMOUTH	2.25 cl
COGNAC	2 cl
CHERRY BITTERS	1 dash

METHOD

Combine all the ingredients in a mixing glass.  
Stir with a spoon and strain over ice.  
Top with the cherry foam\*.

**\*Cherry foam**

20 cl of black cherry frozen puree  
20 cl of cherry liqueur  
10 cl of water  
7 g of methylcellulose

*Blend all the ingredients together until smooth.  
Pour the mixture into a siphon and charge it with 2 N<sub>2</sub>O  
cartridges.  
Shake well and store in the fridge.*

# NOT SO BLOODY MARY



LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

blood orange

lemon



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
WITHOUT

**GARNISH:**  
CHEESE STUFFED OLIVE

# NOT SO *Bloody mary*

## recipe

### INGREDIENTS

<b>BLOOD ORANGE AMBIENT PUREE</b>	12 cl
FENNEL SEED INFUSED VODKA*	3.5 cl
<b>LEMON AMBIENT PUREE</b>	1 cl
WORCESTERSHIRE SAUCE	1 cl
TABASCO	1 dash
PEPPER	1 pinch
SALT	1 pinch

### METHOD

Pour all the ingredients into a shaker.  
Add ice and roll the mixture between two shakers  
several times to chill.  
Strain over ice.

\*Fennel seed infused vodka  
50 cl of vodka  
5 g of fennel seeds

*Crush the fennel seeds to release their aromas.  
Mix the ingredients in a vacuum-sealed bag.  
Let infuse overnight in the fridge.  
Strain and store in a cool place.*

# TROPICAL PICANTE



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lime  
guava



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
SANS

**GARNISH:**  
PASTILLE SPOON\*\*

# TROPICAL

## Picante

### recipe

#### INGREDIENTS

GUAVA TEQUILA*	4 cl
COINTREAU	1.5 cl
ANCHO REYES CHILI LIQUEUR	0.5 cl
<b>LIME AMBIENT PUREE</b>	2 cl

#### METHOD

Pour all the ingredients into a shaker.  
Add ice and shake vigorously.  
Double strain into a chilled coupette glass.

#### \*Guava tequila

50 cl of guava frozen puree  
75 cl of tequila blanco

Place all the ingredients in a vacuum-sealed bag.  
Let infuse for 2 hours.

Transfer the mixture into the rotovap evaporation flask.  
Distil 75% of the liquid at 50 °C, gradually reducing the pressure.

Collect the distillate and adjust the alcohol content with water to reach 40%.

#### \*\*Pastille spoon

30 cl of water  
7 g of citric acid  
170 g of gelatin mass  
8 cl of bitter liqueur  
225 g of glucose  
90 g of sugar

Heat until everything is melted.  
Mold, then let cool.

# AMBER



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lemon  
ginger



#### SERVING

**GLASSWARE:**  
SHORT DRINK

**ICE:**  
ICE CUBES

**GARNISH:**  
PEATED WHISKEY SPRAY

# AMBER

## recipe

#### INGREDIENTS

JW BLACK LABEL WHISKEY	4.5 cl
GINGER & OOLONG SYRUP*	7.5 cl
<b>LEMON AMBIENT PUREE</b>	1.5 cl
GINGER LIQUEUR	0.5 cl

#### METHOD

Pour all the ingredients into a shaker.  
Add ice and shake vigorously.  
Double strain over ice.

#### \*Ginger & oolong syrup

30 cl of ginger frozen puree  
20 cl of milky oolong tea  
90 g of flower honey

*Steep the milky oolong tea at 90 °C for 5 minutes.  
Blend with the ginger puree and honey.  
Strain, bottle, and store in the fridge.*

# SÉPALE



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

red rhubarb



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
LARGE CLEAR ICE CUBE

**GARNISH:**  
MINT LEAF

# SÉPALE

## recipe

### INGREDIENTS

RHUBARB CORDIAL*	4.5 cl
TONIC WATER	9 cl

### METHOD

Pour the ingredients directly over the ice.

#### \*Rhubarb cordial

12.8 cl of rhubarb water\*\*  
50 g of sugar  
0.25 g of citric acid  
0.5 g of malic acid

*Mix all the ingredients until fully dissolved.  
Bottle and store in the fridge.*

#### \*\*Rhubarb water

12.8 cl of red rhubarb frozen puree  
5 cl of water  
0.35% pectinex

*Dissolve the puree, add the water, then add pectinex (0.35% of the total volume).*

*Blend and let sit at room temperature for a few hours until separation occurs.*

*Strain using a Tork filter or a coffee filter.*

# CAFÉ FLORA



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

passion fruit



#### SERVING

GLASSWARE:  
SHORT DRINK

ICE:  
ICE CUBES

GARNISH:  
GRATED TONKA BEAN

# CAFÉ Flora

## recipe

### INGREDIENTS

PASSION FRUIT AMBIENT PUREE	2.5 cl
FRENCH PRESS COFFEE*	12 cl
ORGEAT SYRUP	2.25 cl

### METHOD

Pour all the ingredients into a shaker.  
Add ice and shake vigorously.  
Double strain.

#### \*French press coffee

15 g of ground coffee  
25 cl of water

*Heat the water to 100 °C.*

*Place the ground coffee in a French press, then pour in the hot water.*

*Stir gently and place the lid on without pressing the plunger.*

*Let steep for 4 minutes.*

*Press the plunger, pour into a bottle, and store in the fridge.*



# JENNIFER

*Le Nechet*

*I rediscovered Les vergers Boiron fruit purees using ambient purees and was delighted by the taste. Taste is at the heart of my creations, and Les vergers Boiron has become a partner of choice. No limits - just pure flavor!*

## SIGNATURE

- 1 - TROPICAL HIBISCUS
- 2 - RHUBARB VELVET PUNCH
- 3 - MINT COCO DREAM
- 4 - SESAME SUNSET

## CLASSIC

- 1 - WHITE PEACH BELLINI
- 2 - BLOOD ORANGE GIN TONIC
- 3 - COSMOPOLITAN SPRITZ
- 4 - STRAWBERRY DAIQUIRI
- 5 - PORN STAR MARTINI
- 6 - MAI TAI
- 7 - WHISKY SOUR

## MOCKTAIL

- 1 - EXOTIC BERRY
- 2 - GOLDEN CHAI
- 3 - GINGER GLOW



# TROPICAL HIBISCUS





LES VERGERS BOIRON  
FROZEN FRUIT PUREE

lychee



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
DRIED ROSE PETALS

# TROPICAL *Hibiscus*

## recipe

### INGREDIENTS

HIBISCUS-INFUSED VODKA*	4 cl
FRESH LEMON JUICE	2 cl
SUGAR SYRUP**	1.5 cl
<b>LYCHEE FROZEN PUREE</b>	3 cl
ALPRO BARISTA COCONUT MILK	3 cl

### METHOD

Add all the ingredients into a shaker filled with ice, shake, then pour into the glass using a cocktail strainer.

#### **\*Hibiscus-infused vodka**

Remove about 10 cl from a bottle of vodka.  
Place dried hibiscus flowers in the bottle (to fill about 20% of the bottle).  
Shake and leave to infuse for 48 hours or until desired flavor is achieved.  
Filter.

#### **\*\*Sugar syrup**

1 kg of sugar  
75 cl of water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.  
Boil for approx. 5 min.  
Let cool, then pour into a bottle and seal tightly with a lid.

# RHUBARB VELVET PUNCH



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

green rhubarb



#### SERVING

**GLASSWARE:**  
ROCKS

**ICE:**  
LARGE ICE CUBE OF CLEAR  
ICE

**GARNISH:**  
ALMOND POWDER

# RHUBARBE

## *Velvet Punch*

### *recipe*

#### INGREDIENTS

MILK PUNCH\* 10 cl

#### METHOD

Pour all the ingredients into a mixing glass filled with ice cubes and stir with a bar spoon, then pour into a glass using a strainer.

#### \*Clarified Milk Punch

1 kg of frozen green rhubarb puree  
3 L of Calvados (preferably 30&40)  
50 cl of crème de cassis (preferably Merlet)  
1.3 L of lemon juice  
60 cl orgeat syrup  
1 L of pear juice  
2 L of whole milk  
2 tonka beans, grated  
1 nutmeg, grated  
30 g pf Earl Grey tea

*In a bowl, mix all the ingredients except milk and lemon. Heat the milk to 90°C, just below boiling, and stop once frothy. Add lemon juice to the mixture and stir. Pour the hot milk into the mix immediately.*

*Rest in a cool place for 24–48 hours to curdle. Filter 1–2 times using a superfine strainer (superbag), ensuring the curd lines the bag. Refilter the first two quarts for clarity.*

*Total approx. 6 L – 60 cocktails (serve 10 cl per cocktail).*

# MINT COCO DREAM



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

coconut



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
GRATED NUTMEG  
GRATED COCOA

# MINT COCO *Dream*

## recipe

### INGREDIENTS

GIN	2 cl
CRÈME DE MENTHE ( <i>preferably Mint's</i> )	2 cl
CRÈME DE CACAO BLANC ( <i>preferably Tempus Fugit</i> )	2 cl
<b>COCONUT FROZEN PUREE</b>	2 cl
HEAVY CREAM	2 cl
WHOLE MILK	2 cl

### METHOD

Add all the ingredients to a shaker filled with ice. Shake and strain into the glass using a cocktail strainer.

# SESAME SUNSET



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

pineapple



#### SERVING

#### GLASSWARE:

ROCKS

#### ICE:

CUBES

#### GARNISH:

BLACK SESAME SEEDS

# SESAME *Sunset*

## recipe

### INGREDIENTS

FATWASH RUM SESAME OIL*, TOASTED	4 cl
YELLOW CHARTREUSE	1 cl
LIME JUICE	2 cl
SUGAR SYRUP**	1 cl
<b>PINEAPPLE AMBIENT PUREE</b>	<b>4 cl</b>

### METHOD

Pour all the ingredients into a shaker filled with ice cubes, shake, then pour into the glass, straining with a strainer.

#### \*Sesame oil fatwash rum

1 bottle (70 cl) of Plantation Original Dark rum  
20 cl of toasted sesame oil

Combine all the ingredients in a plastic container. Leave at room temperature for 1-2 h, stirring occasionally. Seal the container and place it upright in the freezer for 24-48 h. Once the sesame oil solidifies, quickly make a hole in the frozen oil to extract the rum.

Strain the rum thoroughly to remove any remaining traces of solidified oil.

#### \*\*Sugar syrup

1 kg of sugar  
75 cl of water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.

# WHITE PEACH BELLINI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE  
*white peach*



**SERVING**

**GLASSWARE:**  
CHAMPAGNE FLUTE

**ICE:**  
WITHOUT

**GARNISH:**  
LEMON ZEST

# WHITE PEACH *Bellini*

## *recipe*

**INGREDIENTS**

<b>WHITE PEACH AMBIENT PUREE</b>	3 cl
<b>PROSECCO</b>	12 cl

**METHOD**

Pour all the ingredients into a glass and stir very gently with a barspoon.

# BLOOD ORANGE GIN TONIC



LES VERGERS BOIRON  
AMBIENT FRUIT PURÉE

*blood orange*



#### SERVING

**GLASSWARE:**  
BALLOON WINE GLASS

**ICE:**  
ICE CUBES

**GARNISH:**  
BLOOD ORANGE SLICE

# ORANGE SANGUINE

*Gin Tonic*

## *recipe*

#### INGREDIENTS

GIN ( <i>preferably Tanqueray 10</i> )	2 cl
<b>BLOOD ORANGE AMBIENT PURÉE</b>	2 cl
TONIC WATER ( <i>preferably Hysope</i> )	12 cl

#### METHOD

Pour all the ingredients into a glass and stir very gently with a barspoon.

# COSMOPOLITAN SPRITZ



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

*raspberry*



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNITURE :**  
ORANGE ZEST OVER  
THE GLASS

# COSMOPOLITAN *Spritz*

## *recipe*

#### INGREDIENTS

VODKA	4 cl
COINTREAU	2 cl
FRESH LIME JUICE	1 cl
<b>RASPBERRY AMBIENT PUREE</b>	2 cl
CRANBERRY JUICE	32 cl

#### METHOD

Add all the ingredients to a shaker filled with ice. Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

# STRAWBERRY DAIQUIRI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

strawberry



#### SERVING

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
GROUND BLACK PEPPER

# FRAISE

## *Daiquiri*

### recipe

#### INGREDIENTS

WHITE RUM ( <i>preferably Plantation 3 star</i> )	4 cl
FRESH LIME JUICE	3 cl
SUGAR SYRUP*	2 cl
<b>STRAWBERRY AMBIENT PUREE</b>	3 cl
EGG WHITE	3 cl

#### METHOD

Add all the ingredients to a shaker filled with ice. Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

#### \*\*Sugar syrup

1 kg of sugar  
75 cl of water

*Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.*

*Boil for approx. 5 min.*

*Let cool, then pour into a bottle and seal tightly with a lid.*

# PORN STAR MARTINI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE  
*passion fruit*



**SERVING**

**GLASSWARE:**  
COUPETTE

**ICE:**  
WITHOUT

**GARNISH:**  
1/2 PASSION FRUIT

# PORN STAR *Martini*

## *recipe*

**INGREDIENTS**

VODKA	2 cl
FRESH LIME JUICE	2 cl
VANILLA SYRUP	2 cl
<b>PASSION FRUIT AMBIENT PUREE</b>	2 cl
CHAMPAGNE ( <i>top with</i> )	2 cl

**METHOD**

Add all the ingredients (except the champagne) to a shaker filled with ice.

Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

Add a top of champagne.

# MAÏ TAI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

pineapple



#### SERVICE

#### GLASSWARE:

ROCKS

#### ICE:

ICE CUBES

#### GARNISH:

MINT SPRIG DUSTED w /

POWDERED SUGAR

DRIED PINEAPPLE SLICE

# MAÏ Tai

## recipe

### INGREDIENTS

AMBER RUM ( <i>preferably Plantation Original Dark or Plantation Pineapple</i> )	4 cl
FRESH LIME JUICE	2 cl
ORGEAT SYRUP	1.5 cl
<b>PINEAPPLE AMBIENT PUREE</b>	3 cl
ORANGE JUICE	3 cl

### METHOD

Add all the ingredients to a shaker filled with ice.

Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

# WHISKY SOUR



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

# bergamot



## SERVING

**GLASSWARE:**  
ROCKS

**ICE:**  
ICE CUBES

**GARNISH:**  
DRIED LEMON SLICE

# WHISKY

## Sour

## recipe

### INGREDIENTS

WHISKY	4.5 cl
FRESH LEMON JUICE	2 cl
SUGAR SYRUP*	2 cl
<b>BERGAMOT FROZEN PUREE</b>	2 cl
ANGOSTURA BITTER	3 dashes
EGG WHITE	3 cl

### METHOD

Add all the ingredients to a shaker and dry shake (without ice).

Add ice cubes, shake again, and strain into the glass using a cocktail strainer.

#### \*Sugar syrup

1 kg of sugar  
75 cl of water

*Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.*

*Boil for approx. 5 min.*

*Let cool, then pour into a bottle and seal tightly with a lid.*

# EXOTIC BERRY



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

blackberry



#### SERVING

**GLASSWARE:**  
ROCKS

**ICE:**  
CUBES TOPPED W/  
CRUSH ICE

**GARNISH:**  
BLACKBERRY  
LEMON SLICE

# EXOTIC Berry

## recipe

### INGREDIENTS

DJIN PASSION	5 cl
FRESH LEMON JUICE	3 cl
SUGAR SYRUP*	2 cl
<b>BLACKBERRY FROZEN PUREE</b>	<b>3 cl</b>

### METHOD

Add all the ingredients to a shaker with ice.  
Shake well and strain into a Rock glass.

**\*Sugar syrup**

1 kg of sugar  
75 cl of water

*Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.*

*Boil for approx. 5 min.*

*Let cool, then pour into a bottle and seal tightly with a lid.*

# GOLDEN CHÄI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

mango



#### SERVING

GLASSWARE:  
ROCKS

ICE:  
ICE CUBES

GARNISH:  
CHAI SPICES

# GOLDEN Chai

## recipe

### INGREDIENTS

FRESH LIME JUICE	2 cl
CHAI TEA SYRUP*	1.5 cl
<b>MANGO AMBIENT PUREE</b>	5 cl
EGG WHITE	3 cl

### METHOD

Add all the ingredients to a shaker and dry shake (no ice) to emulsify.

Add ice and shake again and strain into a Rock glass.

#### \*Chai tea syrup

1 kg of sugar  
75 cl of water  
2 bags of Earl Grey tea  
3 tsp Chai Masala

*Add sugar, tea, spices and water in a saucepan and stir to fully dissolve.*

*Bring ingredients to a boil then reduce heat for 3 minutes.*

*Let cool completely, pass through a sieve and transfer to an air tight bottle.*

# GINGER GLOW



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

ginger



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
ICE CUBES

**GARNISH:**  
MINT SPRIG DUSTED  
W/ POWDERED SUGAR AND  
DRIED APPLE SLICE

# GINGER *Glow*

## recipe

### INGREDIENTS

DJIN IMMUNITÉ	3 cl
FRESH LIME JUICE	2 cl
SUGAR SYRUP*	1.5 cl
<b>GINGER FROZEN PUREE</b>	3 cl
FRESH GRANNY SMITH APPLE JUICE	6 cl

### METHOD

Add all the ingredients in a shaker and shake vigorously.

Add ice and shake again and strain into a Highball glass.

#### **\*Sugar syrup**

1 kg of sugar  
75 cl of water

*Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.*

*Boil for approx. 5 min.*

*Let cool, then pour into a bottle and seal tightly with a lid.*



## MARIO *La Pietra*

*Mario La Pietra, originally from Puglia, Italy, discovered mixology at the age of 16 during a cocktail competition—a true revelation. Since then, he has built an international career, from the Bassoon Bar at the Corinthia Hotel in London to Sydney, Hong Kong, and now Singapore.*

*As Creative Director of Beverages for The Dandy Collection, he develops liquid experiences inspired by his travels, encounters, and insatiable curiosity. Trained alongside some of the industry's greatest talents, he combines technical rigor with a strong sense of storytelling: every recipe he creates tells a story, with each ingredient playing a precise role. Committed to consistency and quality, he chooses Les vergers Boiron fruit purées for their exemplary reliability. Winner of the Bacardi Martini Grand Prix (Junior category) in 2004, Mario is now a key figure on the international scene.*

# SIGNATURE

1 - JAPANESE LOAFER

# CLASSIC

1 - PORN STAR MARTINI

2 - SINGPÓRIESLING

3 - BBB OLD FASHIONED

4 - CHŪHAI

# MOCKTAIL

1 - BOIRINI

2 - NEO DIABOLO



# JAPANESE LOAFER



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

bergamot

yuzu

pineapple



#### SERVING

##### GLASSWARE:

PILAR BY KES-SHO

##### ICE:

NEON FAUX ICE CUBE

##### GARNISH:

YUZU NO KŌ DUST LINE

# JAPANESE *Loafer*

## recipe

### INGREDIENTS

MIDORI	3.5 cl
GIN	1.5 cl
ELDERFLOWER LIQUEUR	0.5 cl
BERGAMOT FROZEN PUREE	1 cl
YUZU FROZEN PUREE	1 cl
PINEAPPLE AMBIENT PUREE	1 cl
EGG WHITE or ENHANCER/VEGAN FOAMER	2 cl 4 drops

### METHOD

Flash blend all ingredients with 3 ice cubes.

Fine strain into a chilled coupe with glowing faux ice cube.

Sprinkle yuzu no kō on top of the foam, drawing a line.

# PORN STAR MARTIKI



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE  
passion fruit



**SERVING**

**GLASSWARE:**

LOW TIDE BY KE-SHO

**ICE:**

LARGE CHUNK

**GARNISH:**

ORCHID OR  
TROPICAL LEAF

# PORN STAR

*Martiki*

## recipe

**INGREDIENTS**

JAPANESE GRAIN WHISKEY	3 cl
GALLIANO VANILLA	0.5 cl
FALERNUM LIQUEUR	0.5 cl
AGRICOLE RUM	0.75 cl
SAUVIGNON BLANC	1 cl
<b>CLARIFIED PASSION FRUIT AMBIENT PUREE*</b>	5 cl
CHAMPAGNE BRUT	6 cl

**METHOD**

Stir all ingredients except Champagne with ice. Strain into a short-stemmed coupe over a large clear ice chunk. Add Champagne and stir gently.

**\*Clarified passion fruit puree**

55 cl of passion fruit ambient puree  
15 cl of water  
0.25% pectinex

*Dissolve the puree, add the water, then add pectinex (0.25% of the total volume).*

*Blend and let sit at room temperature for a few hours until separation occurs.*

*Strain using a Tork filter or a coffee filter.*

# SINGPÓRIESLING



# SINGPÓRIESLING

## recipe

### INGREDIENTS

LONDON DRY GIN	1 cl
COGNAC	1 cl
ORANGE CURACAO	1 cl
DISARONNO	1 cl
CHERRY BRANDY	1 cl
<b>PINEAPPLE AMBIENT PUREE</b>	3 cl
<b>COCONUT FROZEN PUREE</b>	3 cl
DRY RIESLING WINE	2 cl
COCONUT CREAM	2 cl

### METHOD

Combine gin, cognac, curaçao, Disaronno, cherry brandy, pineapple puree, and Riesling in a mixing container.

In a separate vessel, mix coconut puree and coconut cream.

Slowly add the cocktail mix into the coconut mixture (never the other way around).

Allow curdling to occur; rest for at least 2 hours or overnight.

Fine strain, then filter until clear.

Serve over a large block of clear ice.

Spray tableside with peanut butter distillate\*.

#### \*Peanut butter distillate

- *Sous vide*: 50 cl neutral spirit + 150 g peanut butter, 55 °C for 2 h. Strain, bottle in atomizer.

- *Rotovap*: 50 cl neutral spirit + 100 g peanut butter, distill at 40 °C, ~50 mbar. Collect clear distillate

LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

pineapple  
coconut



### SERVING

**GLASSWARE:**  
FREDDIE BY KES-SHO

**ICE:**  
LARGE ICE BLOCK

**GARNISH:**  
WITHOUT

# BBB OLD FASHIONED





#### SERVING

##### **GLASSWARE:**

GERBER BY KES-SHO

##### **ICE:**

LARGE ICE CUBE

##### **GARNISH:**

ORANGE TWIST +  
MICRO PURPLE SHISO

# BBB *Old fashioned*

## *recipe*

#### INGREDIENTS

WASHED WHISKEY*	6 cl
SMOKED MISO CARAMEL**	1 cl
<b>CLARIFIED BANANA FROZEN PUREE***</b>	1.5 cl
UMAMI BITTERS	2 dashes

#### METHOD

Stir with ice until chilled and silky.

Strain over a large ice cube.

Express orange peel.

\*Brown butter miso washed whiskey

*Freeze, then strain.*

\*\*Smoked miso caramel

*Miso water + sugar, smoked, reduced.*

\*\*\*Clarified banana puree

*Puree + Pectinex, 50°C, strain clear.*

# CHŪHAI





#### SERVING

**GLASSWARE:**  
PRIESTLEY BY KES-SHO

**ICE:**  
RECTANGULAR ICE CUBE

**GARNISH:**  
FLOWER PETALS

# CHŪHAI

## recipe

### INGREDIENTS

MUGI SHOCHU (BARLEY)	2.25 cl
IMO SHOCHU (SWEET POTATO)	2.25 cl
<b>CLARIFIED GUAVA FROZEN PUREE*</b>	9 cl
PALO SANTO CORDIAL**	1 cl
PEAR EAU -DE-VIE	0.25 cl
CALVADOS BLANCHE	0.25 cl

### METHOD

Batch, chill, carbonate (~2,7–3,0 bar).  
Serve in a highball over clear ice spear.

\*Clarified guava puree  
*Puree + Pectinex, 50°C, strain clear.*

\*\*Palo Santo cordial  
*Water + sugar + Palo Santo + citric acid.*

# BOIRINI



LES VERGERS BOIRON  
AMBIENT FRUITS PURÉES

white peach  
mango



#### SERVING

**GLASSWARE:**  
WHIPLASH BY KES-SHO

**ICE:**  
LARGE CUBE

**GARNISH:**  
EDIBLE FLOWER

# BOIRINI

## recipe

### INGREDIENTS

CLARIFIED WHITE PEACH AMBIENT PUREE*	4.5 cl
CLARIFIED MANGO AMBIENT PUREE**	4.5 cl
VERJUS	1.25 cl
JASMINE TEA (cold-brewed, chilled)	9 cl

### METHOD

Pre-batch, chill, force-carbonate.  
Serve in coupe over a large ice chunk.

\*Clarified white peach puree  
*Puree + Pectinex, 50°C, strain clear.*

\*\*Clarified mango puree  
*Puree + Pectinex, 50°C, strain clear.*

# NEO DIABOLO



LES VERGERS BOIRON  
FROZEN FRUITS PUREES

mandarin  
sudachi  
morello cherry  
lychee



#### SERVING

**GLASSWARE:**  
PIA PIA BY KES-SHO

**ICE:**  
ICE CUBES

**GARNISH:**  
TORCHED MARSHMALLOW

# NEO *Diabolo*

## *recipe*

### INGREDIENTS

FRUIT VARIATION*	6 cl
CITRUS SHERBET**	4.5 cl
SODA WATER / LIMONADE	12 cl

### METHOD

Build in a highball over ice, top with soda, stir gently.

#### \*Fruit variation

50/50 Morello cherry + Lychee frozen purees, or  
50/50 Cranberry + Pomegranate frozen purees.

#### \*\*Citrus sherbet

Lemon oleo, Mandarin & Sudachi purees, acids, salt.



# JONATHAN *Stanyard*

*Jonathan Stanyard is based in Seattle, where he develops an approach to cocktails that is both highly technical and deeply intuitive. With more than twenty years of experience behind the bar, he has built a strong reputation for his attention to detail, respect for ingredients, and ability to transform raw products into complex, well-balanced compositions.*

*In 2019, he founded The Bitter Gringo Co., a company dedicated to recipe development, consulting, and education. In 2022, he earned first place in the Battle for the Boiron Cup during Seattle Cocktail Week, and in 2024, he was crowned World Class US Bartender of the Year. Today, Jonathan continues his mission to push the boundaries of contemporary mixology while promoting a responsible approach to the craft.*

## SIGNATURE

- 1 - BLOOD ORANGE HIGHBALL
- 2 - MANDARIN SIDECAR
- 3 - PEACH 75
- 4 - TROPICAL MARGARITA

## MOCKTAIL

- 1 - ACAÏ COOLER
- 2 - BANANA & GINGER SODA
- 3 - CLARIFIED GRAPEFRUIT MILK PUNCH



# BLOOD ORANGE HIGHBALL



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

*blood orange*



#### SERVING

**GLASSWARE:**  
HIGHBALL/COLLINS

**ICE:**  
ICE CUBES

**GARNISH:**  
FRESH MINT

# BLOOD ORANGE *Highball*

## *recipe*

### INGREDIENTS

UNAGED SPIRIT (gin, tequila or vodka)	6 cl
<b>BLOOD ORANGE AMBIENT PUREE</b>	4.5 cl
KOMBUCHA (any flavor of choice)	10 cl
FRESH MINT LEAVES	4 to 6

### METHOD

Add the spirit of choice, fruit purée, and mint leaves to a cocktail shaker.

Fill with ice and shake hard for 15 seconds.

Fine strain into an ice filled highball/collins glass.

Add the kombucha to the top and gently stir.

Garnish with a fresh mint top in the drink.

# MANDARIN SIDECAR





LES VERGERS BOIRON  
FROZEN FRUIT PUREE

mandarin



#### SERVING

**GLASSWARE:**  
COUPE

**ICE:**  
WITHOUT

**GARNISH:**  
ORANGE PEEL  
(OPTIONAL SUGAR RIM)

# MANDARIN *Sidcar*

## recipe

### INGREDIENTS

COGNAC VSOP	4.5 cl
ORANGE LIQUEUR	2.5 cl
<b>ACID-ADJUSTED MANDARIN FROZEN PUREE*</b>	2.5 cl
CHOCOLATE BITTERS	1 dash

### METHOD

If choosing to use a sugar rim, first wet the outside of the glass with an orange slice and tap the side of the glass into a small amount of fine sugar, and tap the glass to remove the excess sugar.

Set the prepared glass aside.

Add all the ingredients into a cocktail shaker and add plenty of ice.

Shake hard for 15 seconds, and fine strain into the prepared cocktail glass.

Garnish with a fresh orange peel.

#### **\*Acid-adjusted mandarin puree**

10 cl of mandarin frozen puree  
5 g of citric acid powder

*Combine the two and mix until the powder is dissolved. The pH is now adjusted to lemon juice and can be substituted in any recipe in a 1:1 replacement.*

# PEACH 75



# LES VERGERS BOIRON AMBIENT FRUITS PURÉES

## white peach lemon



### SERVING

**GLASSWARE:**  
FLUTE/COUPE

**ICE:**  
WITHOUT

**GARNISH:**  
LEMON ZEST +  
FRESH MINT

# PEACH 75

## recipe

### INGREDIENTS

GIN	5 cl
<b>WHITE PEACH AMBIENT PUREE</b>	2.5 cl
VANILLA SYRUP*	2 cl
<b>LEMON AMBIENT PUREE</b>	1 cl
FRESH MINT LEAVES	4
CHAMPAGNE	6 cl

### METHOD

Add all the ingredients except the Champagne into a cocktail shaker and add plenty of ice.

Shake hard for 15 seconds, and fine strain into a flute or coupe glass.

Gently top with the Champagne.

Garnish with a fresh lemon peel and a mint top.

#### \*Vanilla syrup

10 cl of boiled water

100 g of cane sugar

1/4 c. tsp vanilla extract

*Combine the freshly boiled water with the sugar and mix to fully dissolve. Once dissolved, add the vanilla extract. Store in an airtight container in the refrigerator for two to three weeks. The recipe makes 17.5 cl of syrup.*

# TROPICAL MARGARITA



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

guava  
melon  
lime



#### SERVING

**GLASSWARE:**  
OLD FASHIONED

**ICE:**  
LARGE CUBE OR CUBES

**GARNISH:**  
FRESH LIME WHEEL

# TROPICAL *Margarita*

## recipe

### INGREDIENTS

BLANCO TEQUILA	6 cl
MELON CORDIAL*	4.5 cl
<b>LIME AMBIENT PUREE</b>	3 cl
GUAVA FOAM**	on Top

### METHOD

Add all the ingredients into a cocktail shaker and add plenty of ice.

Shake hard for 15 seconds, and fine strain into an Old Fashioned glass with a large cube or multiple cubes.

Add a layer of guava foam and garnish with a fresh lime wheel.

#### \*Melon cordial

25 cl of melon frozen puree  
5 cl of agave syrup  
5 cl of Cointreau

*Blend the three ingredients on low until the sugar is dissolved. Run the mixture through a fine mesh sieve to strain out the pulp. Store in an airtight container in the refrigerator.*

#### \*\*Guava foam

6 cl of guava frozen puree  
40 g of aquafaba or egg whites  
1.5 cl of lime juice

*There are a few methods to make the foam. You can shake with a coil or blender ball in a cocktail shaker to create a foam. You can combine and use a frothing wand in a mixing glass. You could also add to an ISI whipping siphon, and charge with nitrous for the best results.*

# ACAÏ COOLER



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

acai



#### SERVING

**GLASSWARE:**  
HIGHBALL/COLLINS

**ICE:**  
ICE CUBES

**GARNISH:**  
LEMON TWIST +  
FRESH MINT

# AÇAÏ Cooler

## recipe

### INGREDIENTS

ACAI SHRUB*	8 cl
SPARKLING WATER	20 cl
SALINE SOLUTION**	4 drops

### METHOD

Add ice cubes into a highball/collins glass.  
Pour the Acai shrub, saline solution, and the sparkling water into the glass.  
Gently stir to incorporate the ingredients well.  
Garnish with a lemon twist and a fresh mint top.

#### \*Acai shrub

22.5 cl of acai frozen puree  
115 g of cane sugar  
10 cl of apple cider vinegar

*Blend the three ingredients on low until the sugar is dissolved. Run the mixture through a fine mesh sieve to strain out the small parts of the seeds and any pulp. Store in an airtight container in the refrigerator.*

*The recipe makes 40 cl.*

#### \*\*Saline solution

20 g of Kosher or Maldon salt  
8 cl of hot water

*Combine the two and mix until the salt is dissolved. Store in a dropper bottle and keep in the refrigerator.*

# BANANA & GINGER SODA



# BANANA & GINGER Soda

LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lime  
ginger



## recipe

### INGREDIENTS

<b>GINGER FROZEN PUREE</b>	6 cl
<b>BANANA PEEL SYRUP*</b>	3 cl
<b>LIME AMBIENT PUREE</b>	1.5 cl
<b>SODA WATER</b>	10 cl

### METHOD

Add all the ingredients, except the soda water, into a cocktail shaker and add plenty of ice. Shake hard for 15 seconds, and fine strain into an ice filled Old Fashioned glass. Gently add the soda water and softly stir the drink to incorporate all the ingredients. Garnish with a fresh mint bouquet.

### SERVING

**GLASSWARE:**  
OLD FASHIONED

**ICE:**  
ICE CUBES

**GARNISH:**  
FRESH MINT

#### \*Banana peel syrup

*Dice a fresh banana peel and weigh it; in a jar, add an equal weight of sugar to the peel. Mix the two and let it sit overnight. Blend with a blender and strain through a mesh filter or cheesecloth. Keep in an airtight container in the fridge for one week.*

*One banana peel makes approximately 6 cl of syrup.*

# CLARIFIED GRAPEFRUIT MILK PUNCH



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lime  
grapefruit



#### SERVING

GLASSWARE:  
OLD FASHIONED

ICE:  
LARGE CUBES

GARNISH:  
LIME AIR

# CLARIFIED GRAPEFRUIT *Milk punch*

## recipe

#### INGREDIENTS FOR 4 SERVINGS

<b>PURÉE SURGELÉE DE PAMPLEMOUSSE ROSE</b>	23.5 cl
SPIRITUEUX SANS ALCOOL À L'AGAVE	18 cl
BITTER ITALIEN SANS ALCOOL	6 cl
<b>PURÉE AMBIANTE DE CITRON VERT</b>	6 cl
SIROP DE VANILLE	6 cl
CANNELLE FRAÎCHE RÂPÉE	1/4 c. à café
LAIT ENTIER OU LAIT DE COCO	13 cl

#### TO PREPARE A BATCH

In a mixing vessel, combine the first six ingredients and mix them well. In a second vessel, add the milk and then slowly pour the prepared cocktail into the milk. Let the mixture curdle for a few hours or overnight in the fridge. Now, set up a pour-over station with a paper filter or paper towels and pour the mixture into the filters. Let this slowly drip to clarify completely. Store in an airtight container in the refrigerator.

#### TO SERVE

Pour 12.5 cl of the chilled batched cocktail over a large ice cube in an Old Fashioned glass and garnish with the Lime Air.

#### \*Lime air

22.5 cl of lime ambient puree  
27.5 cl of water  
1.5 g of lecithin (0.3%)

Combine the three ingredients and use a hand-held mixer on the surface of the liquid. Allow it to stabilize for one minute, then collect the air that has formed on top. To make it even more air-like, use a fish tank aquarium pump with an air stone in the mixture. This will create a lighter and airier texture.



## CAMILLE *Vidal*

*Camille Vidal, also known as Mindfully Cami, is a globally recognized cocktail expert who has become a yoga and meditation teacher and a Mindful Cocktails™ ambassador. Founder of La Maison Wellness, she invites everyone to “drink mindfully” and embrace the lifestyle of Healthy Hedonists: enjoying life’s pleasures with balance and intention. Through her Mindful Cocktails, Camille shows that “tasty doesn’t have to be boozy.”*

*Named by Forbes among the women transforming the beverage industry and featured in the Bar World 100, she advocates for more conscious consumption. Through La Maison Wellness, she shares low and no-alcohol recipes, tips, videos, and inspiration to help people live and drink better. Drink Well, Live Well is not just a slogan for her: it’s a way of life.*

# MOCKTAIL

- 1 - BIEN-ÊTRE DAIQUIRI
- 2 - COCO ESPRESSO
- 3 - HYDRATION STATION
- 4 - MINDFUL SANGRIA
- 5 - BIRD OF PARADISE
- 6 - LUCKY CLUB
- 7 - GRATEFUL CHEERS
- 8 - WINTER SPRITZ



# BIEN-ÊTRE DAIQUIRI



# BIEN-ÊTRE

## *Daiquiri*

LES VERGERS BOIRON  
AMBIENT FRUITS PUREES

*coconut*  
*lime*



### SERVICE

**GLASSWARE:**  
COUPE

**ICE:**  
WITHOUT

**GARNISH:**  
LIME ZEST

### *recipe*

#### INGREDIENTS

NON-ALCOHOLIC RUM	5 cl
<b>COCONUT AMBIENT PUREE</b>	3 cl
<b>LIME AMBIENT PUREE</b>	2 cl
ALOE VERA JUICE	2 cl
AGAVE SYRUP	1 cl

#### METHOD

Shake all ingredients with ice and fine strain into a coupe.

# COCO ESPRESSO



LES VERGERS BOIRON  
AMBIENT FRUIT PUREE

coconut



#### SERVING

#### GLASSWARE:

COUPE

#### ICE:

WITHOUT

#### GARNISH:

DARK CHERRY OR  
COFFEE BEANS (OPTIONAL)

# COCO Espresso

## recipe

#### INGREDIENTS

NON-ALCOHOLIC DARK RUM	5 cl
<b>COCONUT AMBIENT PUREE</b>	2 cl
COLD BREW COFFEE	2 cl
VANILLA SYRUP	0.5 cl
CHOCOLATE BITTERS	2 dashes

#### METHOD

Shake with ice and strain into a coupe or serve long over ice.

# HYDRATION STATION



# HYDRATION

## Station

LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

lime  
watermelon



### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
ICE CUBES

**GARNISH:**  
CUCUMBER RIBBON  
WATERMELON SLICE AND  
BASIL LEAF

### recipe

#### INGREDIENTS

NON-ALCOHOLIC GIN	5 cl
<b>WATERMELON FROZEN PUREE</b>	4 cl
COCONUT WATER	2.5 cl
<b>LIME AMBIENT PUREE</b>	2 cl
LIME CORDIAL	1 cl

#### METHOD

Build into a highball over ice.

# MINDFUL SANGRIA



LES VERGERS BOIRON  
FROEN FRUITS PUREES

pomegranate  
acai  
ginger



#### SERVING

**GLASSWARE:**  
WATER GLASS

**ICE:**  
ICE CUBES

**GARNISH:**  
CINNAMON-DUSTED  
ORANGE SLICES

# MINDFUL *Sangria*

## *recipe*

### INGREDIENTS

NON-ALCOHOLIC RED WINE	5 cl
<b>POMEGRANATE FROZEN PUREE</b>	2.5 cl
<b>ACAI FROZEN PUREE</b>	1.5 cl
<b>GINGER FROZEN PUREE</b>	1 cl
SODA WATER	on Top

### METHOD

Build in a glass over ice, stir gently.

# BIRD OF PARADISE



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

passion fruit  
lime  
papaya



#### SERVING

**GLASSWARE:**  
COGNAC

**ICE:**  
ICE CUBES

**GARNISH:**  
DEHYDRATED PINEAPPLE  
OR EDIBLE FLOWER

# BIRD OF *Paradise*

## recipe

### INGREDIENTS

NON-ALCOHOLIC RUM	5 cl
NON-ALCOHOLIC APERITIF	2.5 cl
<b>PASSION FRUIT AMBIENT PUREE</b>	1.5 cl
<b>LIME AMBIENT PUREE</b>	1 cl
<b>PAPAYA FROZEN PUREE</b>	3 cl
APPLE CIDER VINEGAR	1 dash

### METHOD

Shake with ice and fine strain into a coupe.

# LUCKY CLUB



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PURÉES

raspberry  
lime  
lemon  
lychee



#### SERVING

#### GLASSWARE:

MARTINI

#### ICE:

WITHOUT

#### GARNISH:

DRIED ROSE PETALS

# LUCKY Club

## recipe

#### INGREDIENTS

NON-ALCOHOLIC GIN	5 cl
RASPBERRY AMBIENT PUREE	1.5 cl
LYCHEE FROZEN PUREE	1 cl
LIME AMBIENT PUREE	1 cl
LEMON AMBIENT PUREE	1 cl
ROSE SYRUP	1 cl
EGG WHITE OR ALTERNATIVE	1

#### METHOD

Dry shake, then shake with ice and strain into a coupe.

# GRATEFUL CHEERS



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

*clementine*



#### SERVING

**GLASSWARE:**  
FLUTE OR WINE GLASS

**ICE:**  
WITHOUT

**GARNISH:**  
ORANGE PEEL TWIST  
OR ROSEMARY

# GRATEFUL *Cheers*

## *recipe*

### INGREDIENTS

<b>CLEMENTINE FROZEN PUREE</b>	4 cl
PUMPKIN SPICE HONEY SYRUP	1.5 cl
SPARKLING TEA or KOMBUCHA	on Top

### METHOD

Build in a flute or wine glass, gently stir.

# WINTER SPRITZ



LES VERGERS BOIRON  
AMBIENT & FROZEN  
FRUITS PUREES

*blood orange  
ginger*



#### SERVING

**GLASSWARE:**  
WINE GLASS

**ICE:**  
ICE CUBES

**GARNISH:**  
BLOOD ORANGE WHEEL,  
ROSEMARY SPRIG,  
CINNAMON STICK

# WINTER *Spritz*

## *recipe*

#### INGREDIENTS

NON-ALCOHOLIC APERITIF	4 cl
<b>BLOOD ORANGE AMBIENT PUREE</b>	2.5 cl
<b>GINGER FROZEN PUREE</b>	1 cl
NON-ALCOHOLIC SPARKLING WINE	5 cl
SODA	on Top

#### METHOD

Build over ice in a wine glass, gently stir.



# MAISON *Ferrand*

*Renowned for its prize-winning artisanal spirits, Maison Ferrand is an independent family-owned company founded in 1989 by Alexandre Gabriel, Master Blender and creator of fine spirits.*

*Based in Cognac and Barbados, Maison Ferrand produces Ferrand Cognac according to ancestral techniques stretching back 10 generations; Planteray Rum, celebrating the world's finest rum terroirs; Citadelle Gin, pioneer of artisanal gin and Canerock Spiced Rum, a naturally distilled Jamaican rum – each reflecting the dedication of the Ferrand team and the devotion of a global family of enthusiasts.*

# CLASSIC

- 1 - LYCHEE BLOSSOM
- 2 - LUNAR FIZZ
- 3 - GOLDEN HIVE
- 4 - CHESTNUT MONT BLANC
- 5 - MINTY MELON SPLASH



## GRAZIA *Di Franco*

Maison Ferrand's artisanal spirits pair perfectly with Les vergers Boiron's premium fruit purees, creating vibrant, balanced cocktails that showcase the authentic flavors and quality of both.



## VALERIE NATASHA *Valentine*

Les vergers Boiron's premium fruit purees provide a natural and versatile fruit base, perfect for crafting balanced and inspiring cocktails.



## MARCO *Maisrano*

Les vergers Boiron's fruit purees offer an easy and effective way to incorporate fruit into cocktail craft, even with ingredients that are rarely used. They provide consistent flavor and lasting intensity.



## JOYCE ANNE *Deguzman*

Les vergers Boiron purees are exceptional in quality and consistency, which is particularly valuable in Singapore, where fresh produce can vary. These purees are a game-changer in our bar, allowing us to create stunning garnishes and consistently delicious cocktails without compromise.

# LYCHEE BLOSSOM



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

lychee



#### SERVING

**GLASSWARE:**  
COUPE

**ICE:**  
ONLY X SHAKING

**GARNISH:**  
WITHOUT

BY GRAZIA DI FRANCO

# LYCHEE *Blossom*

## recipe

### INGREDIENTS

CITADELLE GIN JARDIN D'ÉTÉ	3 cl
ELDERFLOWER LIQUEUR	1.5 cl
LEMON JUICE	1 cl
<b>LYCHEE FROZEN PUREE</b>	4 cl

### METHOD

Add all the ingredients to a shaker with ice.  
Shake well and strain.



### CITADELLE GIN JARDIN D'ÉTÉ

Summer in a bottle. Citadelle Jardin d'Été is fresh and balanced. The lively citrus notes are beautifully complemented by the sweetness of Charentais melon, creating a harmonious blend. The finish is long and refreshing, leaving you with a taste of summer.

# LUNAR FIZZ



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

4 red berries



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
COLLINS CLEAR ICE STICK

**GARNISH:**  
RASPBERRY

BY GRAZIA DI FRANCO

# LUNAR FUZZ

## recipe

### INGREDIENTS

FERRAND COGNAC 1840 ORIGINAL	1.5 cl
<b>4 RED BERRIES FROZEN PUREE</b>	2 cl
RASPBERRY VINEGAR	0.25 cl
INDIAN TONIC	Top

### METHOD

Build.



### FERRAND COGNAC 1840 ORIGINAL

Inspired by cognacs used during the golden age of cocktail-making in the 19th century, Ferrand Master Blender Alexandre Gabriel partnered with friend and renowned cocktail historian David Wondrich to revive such a spirit. Ferrand 1840 is young and lively, yet richer in flavor, offering ripe, juicy grape notes with spice and honey accents. Perfect for mixing excellently into cocktails like a Sidecar.

# GOLDEN HIVE



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

bergamot



#### SERVING

#### GLASSWARE:

COUPE

#### ICE:

WITHOUT

#### GARNISH:

LEMON SLICE

BY VALERIE NATASHA VALENTINE

# GOLDEN *Hive*

## recipe

### INGREDIENTS

CITADELLE ORIGINAL GIN	5 cl
BERGAMOT & HONEY SYRUP*	2.5 cl
LEMON JUICE	2.5 cl
ORANGE BITTERS	2 dashes

### METHOD

Build.

#### \*Bergamot & honey syrup

25 cl of bergamot frozen puree

200 g of honey

10 cl of water

*Cook over low heat. Ensure everything is mixed completely, let it cool down.*



#### CITADELLE ORIGINAL GIN

Citadelle Original is the pioneer of craft gin. Dry and structured, it is composed with 19 botanical ingredients revealing a rich tapestry of aromas. The juniper makes an immediate statement, showcasing the signature profile of Citadelle Gin. This is beautifully complemented by a luscious citrus fragrance. The finish is more exotic, featuring a delightful, spicy length enhanced by notes of pepper, nutmeg, and cinnamon.

# CHESTNUT MONT BLANC



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

*chestnut & vanilla*



#### SERVING

**GLASSWARE:**  
OLD FASHIONED

**ICE:**  
BIG ICE ROCK

**GARNISH:**  
CARAMELIZED ROASTED  
CHESTNUT

BY MARCO MAIORANO

# CHESTNUT *Mont blanc*

## *recipe*

#### INGREDIENTS

FERRAND COGNAC 1840 ORIGINAL	45 cl
<b>CHESTNUT &amp; VANILLA FROZEN PUREE</b>	40 cl
NOIX DE PERES CHARTREUSE	10 cl
OLOROSO SHERRY	7.5 cl
LAGAVULIN 16 YEARS	2.5 cl
VERJUS	10 cl
BLACK WALNUT BITTER	20 dash
ALMOND MILK	20 cl

#### METHOD

Combine the Chestnut & Vanilla puree with almond milk in a container (Mix 1), and all the rest of the ingredients in another container (Mix 2). Pour the Mix 2 inside the Mix 1, combine and let it set for 15 min. Strain the mixture through a coffee filter and bottle it. Keep it refrigerated and serve over ice!



#### FERRAND COGNAC 1840 ORIGINAL

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# MINTY MELON SPLASH



LES VERGERS BOIRON  
FROZEN FRUIT PUREE

watermelon



#### SERVING

**GLASSWARE:**  
HIGHBALL

**ICE:**  
CRUSHED

**GARNISH:**  
WATERMELON BALLS  
& MINT SPRIGS

BY JOYCE ANNE DEGUZMAN

# MINTY MELON Splash

## recipe

### INGREDIENTS

PLANTERAY 3 STARS RUM	3 cl
PLANTERAY XAYMACA RUM	1 cl
FERRAND DRY CURACAO	0.5 cl
LIME	1.5 cl
WATERMELON MINT SODA*	Top

### METHOD

Build.

#### \*Watermelon mint soda

50 cl of watermelon frozen puree  
20 g of mint (blanched)  
1 cl of lime zest  
0.5 g of Maldon salt  
50 g of sugar  
3 g of malic acid  
1.5 g of citric acid  
0.5 g of antioxidant powder

*Leave it in the fridge overnight. Strain through a paper filter the entire mixture into a soda syphon or in Twist+Sparkle bottle.*



#### PLANTERAY RUM 3 STARS

The star of the bar and a tribute to three historic Caribbean rums : Barbados, Jamaica and Trinidad.



#### PLANTERAY RUM XAYMACA

Classic Jamaican-style 100% pot still rums, showcasing intense flavors and the legendary "Rum Funk".



#### FERRAND DRY CURACAO

A rich smooth liquor with a sweetness hinting of orange blossoms, candied orange zest, and aged cognac.

The image features three distinct cocktails in elegant glassware against a warm, orange-toned background. At the top, a vibrant yellow cocktail is served in a coupe glass, garnished with a slice of mango and a rim of brown sugar. Below it, a pinkish-red cocktail is presented in a martini glass, topped with fresh raspberries and a sprig of mint. To the right, another pinkish-red cocktail is served in a martini glass, garnished with a cherry and a slice of citrus. The text 'creativity at your fingertips' is written in a black, cursive font, with 'TASTE MATTERS' in large, bold, white, sans-serif capital letters overlaid in the center.

*creativity*  
**TASTE**  
*at your*  
**MATTERS**  
*fingertips*



*don't miss*  
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Les vergers Boiron



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LES VERGERS BOIRON

*contact us*

**LES VERGERS BOIRON**

1 rue Brillat Savarin  
26300 Châteauneuf-sur-Isère  
France

**LES VERGERS BOIRON AMERICAS**

Boiron Americas Inc.  
28-07 Jackson Avenue  
5th Floor, Long Island City, NY 11101

**LES VERGERS BOIRON ASIA**

Unit J, 26/F, COS Centre,  
56 TsunYip St, Kwun Tong  
Hong-Kong

OFFICIAL FRUIT PUREE PARTNER

THE  
WORLD'S  
**50**  
BEST  
BARS  
**2026**

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