



Bar

Table of use
for frozen fruit and vegetable
solutions

les vergers
boiron ®

Les vergers Boiron and you

You have a passion for taste and authenticity.

The customer delight gives real meaning to your job.

For you, Les vergers Boiron manufacture outstanding fruit and vegetable solutions. Frozen fruit and vegetable purees, concentrated preparation, coulis, whole fruit, our family-run company located in France have been sharing its expertise with you all over the world for more than 75 years.

Our inimitably diverse and distinctive products, as well as our services, support your talent and efficiency, from the signature dish to the 'a la minute' food preparation.

This technical information and recipes ideas from Meilleurs Ouvriers de France will guide you in preparing your finest creations.

Mixologist



Freddy Diaz

Freddy Diaz is President at AlambiQ Inc. mixology consulting firm and has worked with the world's leading brands, corporations, spirits suppliers and bars. He prides himself by using fruit purees, unique ingredients, and high-quality spirits. His bar & chef-like cocktail constructive and deconstructive techniques indulge all five senses. Freddy Diaz's passion educating hospitality and industry professionals has given him a name throughout the Americas and the Caribbean.

Cocktails

Cocktails	Cocktail variation & glassware	Les vergers Boiron Flavors		Ingredients			Spirits, wine and liqueurs		
				Herbs, spices, & bitters	Sweets	Additional ingredients	1	2	3
Juleps	Peach Julep (Julep Cup or Highball)	1/2 part White peach		1/2 cup of loose mint sprigs	3/4 part honey syrup		2 parts bourbon		
	Currant Julep (Julep Cup or Highball)	1/4 part Red currant		1/2 cup of loose mint sprigs	3/4 parts simple syrup	1/2 part fresh squeezed lemon	2 parts bourbon		
	Tropical Julep (Julep Cup or Highball)	3/4 part Tropical fruit (pineapple, mango, passion fruit, lime)		1/2 cup of loose mint sprigs	3/4 part simple syrup		2 parts bourbon		
Instructions: In a mixing glass, add and lightly bruise mint leaves with a muddler, combine the rest of ingredients, add ice then, shake and strain over new fresh crushed ice. Garnish with 3-4 mint sprigs.									
Smashes	Blackberry Smash (Rocks)	1/2 part Blackberry			1/2 part honey syrup	1/2 part fresh squeezed lemon	2 parts bourbon		
	Sherry Smash (Rocks)	1/4 part Blood orange 100 %	1/2 part Blackberry 1/2 part Raspberry		3/4 part agave syrup	1/4 part fresh squeezed lemon	1 part gin	1 part Dry Sack Medium Sherry	
	Cognac Smash (Rocks)	1/2 part Strawberry		3 basil leaves	1/2 part simple syrup	1/2 part fresh squeezed lemon	1+1/2 part Remy Martin V.S.O.P.		
Instructions: In a mixing glass, add and muddle herbs (when applicable). Combine the rest of ingredients. Add ice and shake vigorously, strain over new fresh ice in a large rocks glass. Garnish with lemon wedge & mint sprig.									
Slings & Swizzles	Singapore Sling ⁽¹⁾ (Highball)	1/2 part Pineapple 100 %		1 dash angostura bitters		1/2 part fresh squeezed lemon Club soda (add last and lightly stir)	1 part gin	1/2 part Benedictine	1/2 part Cherry Heering
	Bittered Orange Sling ⁽¹⁾ (Highball)	1/2 part Orange & Bitter orange		1 dash angostura bitters		1/2 part fresh squeezed lemon	1 part gin	1/2 part Cointreau®	1/2 part Cherry Heering
	Fig Swizzle ⁽²⁾ (Highball)	1/2 part Kalamansi 100 %	1/2 part Fig 100 %	2 dashes angostura bitters	3/4 part agave syrup	grated nutmeg (add last)	2 parts gin		
Instructions: ⁽¹⁾ Combine ingredients in a mixing glass, add ice, shake, and pour over new fresh ice in a highball (tall glass). ⁽²⁾ Combine ingredients in a highball glass, add 1/2 crushed ice, swizzle with a bar spoon for 5-10 seconds, fill with more crushed ice.									
Sours	Ginger Sour (Large Rocks Glass)	1/2 part Ginger specialty			3/4 part simple syrup	3/4 part fresh squeezed lemon 1 egg white (optional)	1+1/2 part spirit		
	Lemongrass Sour (Large Rocks Glass)	1/2 part Lemongrass specialty			3/4 part honey syrup	3/4 part fresh squeezed lemon 1 egg white (optional)	1+1/2 part spirit		
	Pisco Lychee (Large Rocks Glass)	3/4 part Lychee		3 drops of angostura bitters over finished drink	3/4 part simple syrup	3/4 part fresh squeezed lemon 1 egg white	2 parts pisco acholado		
Instructions: Combine ingredients in a mixing glass, shake vigorously, strain over fresh ice. Note: For egg white cocktails, shake all ingredients first without ice to emulsify egg whites, then add ice and shake again.									

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Collins	Floradora Highball	3/4 part Lime 100 %	1/2 part Raspberry	2 dashes angostura bitters	3/4 part simple syrup	Ginger ale (add last and lightly stir)	1+1/2 part gin		
	Ginger Mule Highball	3/4 part Lime 100 %	3/4 part Ginger specialty		3/4 part honey syrup	Club soda (add last and lightly stir)	1+1/2 part vodka		
	Blackcurrant Collins Highball	1/2 part Blackcurrant			3/4 part simple syrup	3/4 part fresh squeezed lemon Club Soda (add last and lightly stir)	1+1/2 part gin		

Instructions : Combine all ingredients in a mixing glass (sparkling beverages last). Add ice, shake, then strain over new fresh large cubes in a highball glass. Add sparkling beverage last and mix flavors together with a bar spoon.

Daiquiri's	Kalamansi Daiquiri (V shaped Cocktail glass)	3/4 part Kalamansi 100 %			3/4 part simple syrup		2 parts light rum		
	Hemingway Daiquiri (V shaped Cocktail glass)	3/4 part Pink grapefruit 100 %	1/2 part Lime 100 %				1+1/2 part light rum	1/2 part Luxardo Maraschino Liqueur	
	Guava Daiquiri (V shaped Cocktail glass)	3/4 part Lime 100 %	1/2 part Guava		3/4 part simple syrup		1+1/2 part light rum		
	Melon Daiquiri (V shaped Cocktail glass)	3/4 part Lime 100 %	3/4 part Watermelon 100 %	1 sage leaf	3/4 part simple syrup		2 parts light rum		

Instructions : Combine ingredients in a mixing glass, add ice, shake then, strain in a chilled cocktail glass (martini). Garnish with a lime wheel.

Gimlet's	Bergamot Gimlet (Cocktail Glass)	1/2 part Lime 100 %	3/4 part Bergamot 100 %		3/4 part simple syrup		1+1/2 part gin		
	Kalamansi Gimlet (Cocktail Glass)	3/4 part Kalamansi 100 %			3/4 part simple syrup		1+1/2 part gin (Plymouth Gin recommended)		

Instructions : Combine ingredients in a mixing glass, add ice, shake, and strain in a chilled cocktail glass (martini).

Tiki	Boiron Mai Tai⁽¹⁾ (Rocks Glass)	3/4 part Lime 100 %	1/2 part Pineapple 100 %		1/2 part almond syrup		1+1/2 part Mount Gay Eclipse	1/2 part Cointreau® Noir	
	Ginger Spice⁽¹⁾ (Highball)	1/2 part Pineapple 100 %	1/2 part Ginger	1 dash of angostura bitters 1 pinch of ground black pepper	3/4 part honey syrup	3/4 part fresh squeezed lemon	1 part dark rum	1 part light rum	
	Chili Passion⁽²⁾ (Highball)	1/4 part Morello & Cranberry 3/4 part Passionfruit 100 %	1/2 part Lime 100 %	1 Slice Jalapeño	3/4 part simple syrup	2 basil leaves	1+1/2 part aged gold rum		

Instructions : ⁽¹⁾ Combine ingredients in a mixing glass, add ice and shake, pour over fresh ice in glass. Garnish with mint sprigs.

⁽²⁾ Muddle basil inside your mixing glass, add jalapeño slice (do not muddle), add rest of ingredients, shake with ice and fine mesh strainer over fresh ice. Garnish with jalapeño & basil.

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Daisy's	Passionfruit Margarita ⁽¹⁾ (Rocks Glass)	1/2 part Lime 100 %	3/4 part Passionfruit 100 %		1/4 part Agave syrup		1+1/2 part Silver Tequila	3/4 part Cointreau®	
	Morello Cranberry Cosmopolitan ⁽²⁾ (Cocktail Glass)	1/2 part Lime 100 %	3/4 part Morello & Cranberry				1+1/2 part Citrus vodka	3/4 part Cointreau®	
Instructions : ⁽¹⁾ Combine ingredients in a mixing glass, add ice and shake, strain over fresh ice. Salt Rim. ⁽²⁾ Combine ingredients in a mixing glass, add ice and shake, strain in a chilled cocktail glass.									
Sparkling	Bellini (Champagne Flute)	1/2 part White peach			1/4 part simple syrup		4 parts Prosecco		
	Blood Orange Mimosa (Champagne Flute)	1 part Blood orange 100 %			1/2 part simple syrup		4 parts Champagne		
	French 75 (Champagne Flute)	1/2 part Yuzu 100 %	or Bergamot 100%		1/4 part simple syrup		1 part gin	3 parts Champagne	
Instructions : Combine ingredients in a mixing glass, add ice and stir lightly, then strain ingredients in a chilled champagne glass.									
Frozen	Chestnut Vanilla Alexander ⁽¹⁾ (Tall Wine Glass)	1 part Chestnut & Vanilla		Grated nutmeg (add last)	1 part condensed milk	2 scoops of ice-cream 1 part milk	2 parts Brandy	1 part white chocolate liqueur	
	Put an Umbrella on it! ⁽²⁾ (Tall Wine Glass)	1 part Pineapple 100 %	1 part Coconut		3/4 part simple syrup	3/4 part fresh squeezed lemon 2 scoops of ice (cracked or crushed ice recommended)	2 parts white rum	1 part Premium Blue Curacao	
	Kalamansi Margarita ⁽²⁾ (Tall Wine Glass)	1 part Kalamansi 100 %			1/2 part Agave syrup		1+1/2 part 100% Agave Tequila	1 part Cointreau®	
Instructions : ⁽¹⁾ Combine ingredients in a blender and blend well. Pour in a large wine glass. ⁽²⁾ Combine ingredients in a blender (except blue curacao) and blend well. Pour blue curacao in a wine glass, pour blended drink over blue curacao.									
Savory Cocktails	Red Pepper Caipirinha ⁽²⁾ (Rocks Glass)	3/4 part Lime 100 %	1/2 part Red pepper 100 %	1 slice of Jalapeño	3/4 part simple syrup		2 parts Cachaca		
Instructions : ⁽¹⁾ Combine ingredients in a collins glass, add ice, and stir. ⁽²⁾ Combine ingredients in a mixing glass, shake with ice, strain over fresh ice, garnish with fresh herbs.									
Punch	Pumpkin Spice	1 kilo Pumpkin 100 %		1/2 whole nutmeg 1/4 cinnamon stick	1 kilo Demerara syrup	1 kilo fresh squeezed lemon 1/2 kilo water	3 liters of Aged Rum (Mount Gay Eclipse recommended)		
	Cinnamon Apple Punch	1 kilo Green apple	1/2 kilo Ginger (1 squeeze bottle)	25 Mint leaves grated cinnamon	1 kilo honey syrup	1 kilo fresh squeezed lemon 1/2 kilo fresh brewed and cooled green tea	3 liters of brown spirit (brandy, cognac, rum, whisk(e)y)		
Instructions : Bruise herbs with a muddler and grate spices in a punch bowl, add the rest of ingredients, stir, and add a large ice block or 64 oz. of smaller ice cubes, garnish with citrus fruit wheels.									










Syrups

Syrups	Water	Ingredient	Approximate Measurements	
Agave Syrup	1 part filtered water	1 part agave nectar	1/4 part = 7.5 ml / 0.25 oz	1+1/2 part = 45 ml / 1.5 oz
Honey Syrup	1 part filtered water	1 part clover honey	1/2 part = 15 ml / 0.5 oz	2 parts = 60 ml / 2 oz
Demerara Syrup	1 part filtered water	1 part demerara sugar	3/4 part = 22.5 ml / 0.75 oz	3 parts = 90 ml / 3 oz
Simple Syrup	1 part filtered water	1 part fine white sugar	1 part = 30 ml / 1 oz	4 parts = 120 ml / 4 oz

Instructions : Measure equal parts of filtered water to ingredient, stir until dissolved and well blended.

Glassware

Tools	Glassware						
Shaker Tins	Julep Cup	Rocks Glass	Highball Glass	Martini Glass	Tall Wine Glass	Champagne Flute	Punch Bowl
							



Outstanding fruit

First, there is the fruit. Much more than a product, than a resource, it is subtle and unique creation.

At Les vergers Boiron, we preserve its flavor, its color and its texture to provide you throughout the year fruit solutions in a variety of flavors with a real taste of fruit.

Our close partnership with producers ensures the selection of the best raw materials from the finest terroirs. Orchard, tropical, red fruits or citrus, we have developed for each fruit a specific process that is both safe and respectful of their original qualities.

For your finest creations and guiding your inspiration, trust our outstanding fruit solutions.

Useful info

Defrosting method

In order to preserve all the organoleptic qualities, Les vergers Boiron recommend you to defrost the whole fruit/vegetable puree in its original packaging at +2°C/4°C or in a bain-marie. Once defrosted, we recommend you to mix well to obtain a high quality product with a perfectly smooth texture.

Storing conditions

Keep the tray of fruit/vegetable puree at -18°C and use before the minimum durability date stated on the tray.

After defrosting, keep the tray at +2 °C/ +4 °C and consume within the stipulated time limit. Do not refreeze.

For more information about defrosting and storing methods, please check the product data sheet.



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