

# bar

TABLE FOR USE  
OF FROZEN  
FRUIT AND  
VEGETABLE  
PUREES



les vergers  
boiron 

zero compromise,  
100% taste.

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# cocktails

Cocktails	Cocktail variation & glassware	Les vergers Boiron Flavors		Ingredients			Spirits, wine and liqueurs		
				Herbs, spices, & bitters	Sweets	Additional ingredients	1	2	3
Juleps	<b>Peach Julep</b> (Julep Cup or Highball)	1/2 part White peach		1/2 cup of loose mint sprigs	3/4 part honey syrup		2 parts bourbon		
	<b>Currant Julep</b> (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		
	<b>Tropical Julep</b> (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	<b>Blackberry Smash</b> (Rocks)	1/2 part Blackberry			1/2 part honey syrup	1/2 part fresh squeezed lemon	2 parts bourbon		
	<b>Sherry Smash</b> (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	
	<b>Cognac Smash</b> (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	<b>Singapore Sling</b> <sup>(1)</sup> (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
	<b>Bittered Orange Sling</b> <sup>(1)</sup> (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
	<b>Fig Swizzle</b> <sup>(2)</sup> (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:** <sup>(1)</sup> Combine ingredients in a mixing glass, add ice, shake, and pour over new fresh ice in a highball (tall glass).  
<sup>(2)</sup> 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	<b>Ginger Sour</b> (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		
	<b>Lemongrass Sour</b> (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		
	<b>Pisco Lychee</b> (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	<b>Floradora</b> 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		
	<b>Ginger Mule</b> 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		
	<b>Blackcurrant Collins</b> 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	<b>Kalamansi Daiquiri</b> (V shaped Cocktail glass)	3/4 part Kalamansi 100 %			3/4 part simple syrup		2 parts light rum		
	<b>Hemingway Daiquiri</b> (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	
	<b>Guava Daiquiri</b> (V shaped Cocktail glass)	3/4 part Lime 100 %	1/2 part Guava		3/4 part simple syrup		1+1/2 part light rum		
	<b>Melon Daiquiri</b> (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	<b>Bergamot Gimlet</b> (Cocktail Glass)	1/2 part Lime 100 %	3/4 part Bergamot 100 %		3/4 part simple syrup		1+1/2 part gin		
	<b>Kalamansi Gimlet</b> (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	<b>Boiron Mai Tai<sup>(1)</sup></b> (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	
	<b>Ginger Spice<sup>(1)</sup></b> (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	
	<b>Chili Passion<sup>(2)</sup></b> (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:** <sup>(1)</sup> Combine ingredients in a mixing glass, add ice and shake, pour over fresh ice in glass. Garnish with mint sprigs.

<sup>(2)</sup> 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	<b>Passionfruit Margarita</b> <sup>(1)</sup> (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®	
	<b>Morello Cranberry Cosmopolitan</b> <sup>(2)</sup> (Cocktail Glass)	1/2 part Lime 100 %	3/4 part Morello & Cranberry				1+1/2 part Citrus vodka	3/4 part Cointreau®	
	<b>One Ball Cocktail</b> <sup>(2)</sup> (Cocktail Glass)	3/4 part Lime 100 %	1/2 part Yellow Pepper 100 %		1/2 part simple syrup	1 egg white	1+1/2 part gin	1/2 part Yellow Chartreuse	

**Instructions:** <sup>(1)</sup> Combine ingredients in a mixing glass, add ice and shake, strain over fresh ice. Salt Rim.  
<sup>(2)</sup> Combine ingredients in a mixing glass, add ice and shake, strain in a chilled cocktail glass.

Sparkling	<b>Bellini</b> (Champagne Flute)	1/2 part White peach			1/4 part simple syrup		4 parts Prosecco		
	<b>Blood Orange Mimosa</b> (Champagne Flute)	1 part Blood orange 100 %			1/2 part simple syrup		4 parts Champagne		
	<b>French 75</b> (Champagne Flute)	1/2 part Yuzu 100 %	or Bergamot 100%		1/4 part simple		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	<b>Chestnut Vanilla Alexander</b> <sup>(1)</sup> (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	
	<b>Put an Umbrella on it!</b> <sup>(2)</sup> (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	
	<b>Kalamansi Margarita</b> <sup>(2)</sup> (Tall Wine Glass)	1 part Kalamansi 100 %			1/2 part agave syrup		1+1/2 part 100% agave tequila	1 part Cointreau®	

**Instructions:** <sup>(1)</sup> Combine ingredients in a blender and blend well. Pour in a large wine glass.  
<sup>(2)</sup> 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	<b>Bloody Mary</b> <sup>(1)</sup> (Highball)	3 parts Tomato 100 %	1 part Red pepper 100 %	3 dashes Worcestershire 3 dashes Tabasco sauce		1/2 part fresh squeezed lemon	1+1/2 part vodka		
	<b>Red Pepper Caipirinha</b> <sup>(2)</sup> (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:** <sup>(1)</sup> Combine ingredients in a collins glass, add ice, and stir.  
<sup>(2)</sup> Combine ingredients in a mixing glass, shake with ice, strain over fresh ice, garnish with fresh herbs.

Punch	<b>Pumpkin Spice</b>	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)		
	<b>Cinnamon Apple Punch</b>	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(ely))		

**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
							

# 5 good reasons to prefer Les vergers Boiron products

## 100 % taste

Exceptional and authentic flavour, colour and texture, very close to fresh fruits and vegetables.

## 100 % natural origin

No colouring, thickeners or preservatives. GMO-free.

## 100 % safe

Products with consistent and guaranteed organoleptic qualities. Available all year round. 7 food safety experts ensure maximum quality and safety through systematic, strict and rigorous inspections, from the selection of raw materials, during manufacturing of each batch right through to the finished product.

## 100 % practical

No more washing, scrubbing, deseeding, blending and no waste. You save precious time and control your costs with 100% simple ready to use and implement products.

## 100 % with you

We are present in more than 80 countries through a network of efficient distributors. Find recipes, tips and all our products on our website, [my-vb.com](http://my-vb.com).

### PACKAGING

- 1 kg easy to un mould, portion and pour tray.
- 480 g bottle in some references for accurate dosing.
- IQF fruit in a 1 kg resealable bag.

### DEFROSTING METHODS

- To get an optimum quality, it is recommended to defrost the puree at a temperature between +2°C and +4°C (35.6°F and 39.2°F), for 12 to 48 hours according to the packaging.
- Products may be defrosted in a bain-marie or microwave\* at moderate temperature.

\* The bottle format is not suitable for defrosting in the microwave.

### STORAGE CONDITIONS

- Store the product at a temperature of -18°C (see best before date on packaging).
- After defrosting (in unopened original packaging), the product behaves as a fresh product for more than a week in the refrigerator between 2°C and 4°C. Once opened, consume rapidly. Do not refreeze.

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ISO 9001  
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Certification



ISO 14001  
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Food safety: Boiron Frères SAS located in Valence (France) is ISO 9001, ISO 14001 and FSSC 22000 certified.