

bar

TABLE FOR USE
OF FROZEN
FRUITS AND
VEGETABLE
PUREES



les vergers
boiron

zéro compromis,
100% taste
my-vb.com



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)	1/2 part lemon	1/4 part red currant	1/2 cup of loose mint sprigs	3/4 parts simple syrup		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 lemon	1/2 part blackberry		1/2 part honey syrup		2 parts bourbon		
	Sherry Smash (Rocks)	1/4 part lemon 1/4 part blood orange	1/2 part blackberry 1/2 part raspberry		3/4 part agave syrup		1 part gin	1 part Dry Sack Medium Sherry	
	Cognac Smash (Rocks)	1/2 part lemon	1/2 part strawberry	3 basil leaves	1/2 part simple syrup		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 lemon	1/2 part pineapple	1 dash angostura bitters		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 lemon	1/2 part orange & bitter orange	1 dash angostura bitters			1 part gin	1/2 part Cointreau®	1/2 part Cherry Heering
	Fig Swizzle ⁽²⁾ (Highball)	1/2 part kalamansi	1/2 part fig	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)	3/4 part lemon	1/2 part ginger specialty		3/4 part simple syrup	1 egg white (optional)	1+1/2 part spirit		
	Lemongrass Sour (Large Rocks Glass)	3/4 part lemon	1/2 part lemongrass specialty		3/4 part honey syrup	1 egg white (optional)	1+1/2 part spirit		
	Pisco Lychee (Large Rocks Glass)	3/4 part lemon	3/4 part lychee	3 drops of angostura bitters over finished drink	3/4 part simple syrup	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.

Cocktails	Cocktail variation & glassware	Les vergers Boiron Flavors		Ingredients			Spirits, wine and liqueurs		
				Herbs, spices, & bitters	Sweets	Additional ingredients	1	2	3
Collins	Floradora Highball	3/4 part lime	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	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	3/4 part lemon	1/2 part blackcurrant		3/4 part simple syrup	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			3/4 part simple syrup		2 parts light rum		
	Hemingway Daiquiri (V shaped Cocktail glass)	3/4 part grapefruit	1/2 part lime				1+1/2 part light rum	1/2 part Luxardo Maraschino Liqueur	
	Guava Daiquiri (V shaped Cocktail glass)	3/4 part lime	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	3/4 part watermelon	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	3/4 part bergamot		3/4 part simple syrup		1+1/2 part gin		
	Kalamansi Gimlet (Cocktail Glass)	3/4 part kalamansi			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	1/2 part pineapple		1/2 part almond syrup		1+1/2 part Mount Gay Eclipse	1/2 part Cointreau® Noir	
	Ginger Spice⁽¹⁾ (Highball)	3/4 part lemon	1/2 part ginger 1/2 part pineapple	1 dash of angostura bitters 1 pinch of ground black pepper	3/4 part honey syrup		1 part dark rum	1 part light rum	
	Chili Passion⁽²⁾ (Highball)	1/4 part morello & cranberry 3/4 part passionfruit	1/2 part lime	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.

Cocktails	Cocktail variation & glassware	Les vergers Boiron Flavors		Ingredients			Spirits, wine and liqueurs		
				Herbs, spices, & bitters	Sweets	Additional ingredients	1	2	3
Daisy's	Passionfruit Margarita⁽¹⁾ [Rocks Glass]	1/2 part lime	3/4 part passionfruit		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	3/4 part morello & cranberry				1+1/2 part Citrus vodka	3/4 part Cointreau®	
	One Ball Cocktail⁽²⁾ [Cocktail Glass]	3/4 part lime	1/2 part Yellow Bell Pepper		1/2 part simple syrup	1 egg white	1+1/2 part gin	1/2 part Yellow Chartreuse	
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			1/2 part simple syrup		4 parts Champagne		
	French 75 [Champagne Flute]	1/2 part lemon			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	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]	3/4 part lemon	1 part pineapple 1 part coconut		3/4 part simple syrup	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			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	Bloody Mary⁽¹⁾ [Highball]	1/2 part lemon	3 parts tomato 1 part red bell pepper	3 dashes Worcestershire 3 dashes Tabasco sauce			1+1/2 part vodka		
	Red Pepper Caipirinha⁽²⁾ [Rocks Glass]	3/4 part lime	1/2 part red pepper puree	1 slice of jalapeño	3/4 part simple syrup		2 parts cachaca		
	El Pepin⁽²⁾ [Highball]	3/4 part lime	1 part cucumber	2 sprigs of cilantro			1+1/2 part tequila blanco	3/4 part St Germain	
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 lemon	1 kilo pumpkin	1/2 whole nutmeg 1/4 cinnamon stick	1 kilo Demerara syrup	1/2 kilo water	3 liters of Aged Rum (Mount Gay Eclipse recommended)		
	Cinnamon Apple Punch	1 kilo lemon	1 kilo green apple 1/2 kilo ginger [1 squeeze bottle]	25 mint leaves grated cinnamon	1 kilo honey syrup	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.									











syrops

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 70 countries through a network of efficient distributors. Find recipes, tips and all our products on our website, 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.



FOODPAIRING®



Food safety: Boiron Frères SAS located in Valence (France) has developed a HACCP approach since 1996 and is ISO 9001 and ISO 14001 certified.



les vergers
boiron

zéro compromis,
100% taste
my-vb.com

