

# PASSPORT




## *Cocktails in Seven Continents*

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**Cocktails in Seven Continents**  
**Tales of the Cocktail 2017**



**Hotel Monteleone, Orleans Room**  
**July 20<sup>th</sup>, 2017**  
**214 Royal Street, French Quarter**  
**New Orleans, USA**



**In the beginnings of Les vergers Boiron, there was a passion for fruit. The Boiron family, originally from the Ardèche region of France, started a fruit trading company. A few years later, business took off and the Boiron Frères company rapidly developed. It followed the move from Les Halles in Paris to the Rungis market in 1969.**

**Today, at *Tales of the Cocktail*, Hotel Monteleone, we take you on a gustatory journey with cocktails representing seven continents to tantalize your taste buds with a variety of Les vergers Boiron fruit purees flavors.**

[www.my-vb.com](http://www.my-vb.com)







**The global leader in frozen fruit and vegetable purees and coulis with more than 15,000 tons of products sold each year in 80 countries, Les vergers Boiron's expertise goes back more than 40 years.**

**Strict selection of the best raw materials, controlled assembly techniques inherited from champagne production, processing adapted to each fruit and vegetable, in the ultra-modern plant in Valence. Discover the secrets of Les vergers Boiron excellence.**

**Tour around the seven continents to experience flavors from around the globe.**



**~zero compromise - 100% taste  
LES VERGERS BOIRON**



## ANTARTICA

### Ice-Ice Baby

Cool down and freshen your glass at every  
continent cocktail station with Mixology Ice.

*Ice and ice sculpture provided by:*



**MIXOLOGY ICE**

7575 SW 60th Street, Miami, FL, 33143

Carlos Manuel Leal

[carlos@mixologyice.com](mailto:carlos@mixologyice.com)

[www.mixologyice.com](http://www.mixologyice.com)





**NORTH AMERICA**  
**Gin Paloma**

**1 1/2 oz. The Botanist Gin (Scotland)**  
**3/4 oz. Les vergers Boiron Grapefruit (USA)**  
**1/2 oz. Les vergers Boiron Lime (MEXICO)**  
**3/4 oz. Simple Syrup**  
**Top with Soda (iSi Soda Siphon)**  
**Technique: Build**  
**Garnish: Dehydrated Grapefruit**  
**Glass: Highball**





**SOUTH AMERICA**  
**Que Serra Serra**

**1 1/2 oz. Rapid Infused Mount Gay Black Barrel  
Rum with Serrano Peppers and Basil (Barbados)**

**3/4 oz. Les vergers Boiron Passion Fruit (Peru)**

**1/2 oz. Les vergers Boiron Lime (Mexico)**

**3/4 oz. Simple Syrup**

**Technique:**

- 1. Use an iSi Rapid Infusion Kit and a Gourmet Whip to rapid infuse rum with 1 Sliced Serrano Pepper and 4 Basil Sprigs**
- 2. Combine ingredients in a shaker, shake with ice, strain over fresh cubed ice.**

**Garnish: Jalapeño and Basil**

**Glass: Rocks**







**ASIA**  
**Butterflies & Unicorns**

**1 1/2 oz. The Botanist Gin (Scotland)**

**1/2 oz. Cointreau (France)**

**1/2 oz. Les vergers Boiron Coconut (Thailand)**

**1/2 oz. Giffard's Orgeat**

**3/4 oz. Les vergers Boiron Lime (Mexico)**

**Top with 1oz. Charged Butterfly Pea Tea (Thailand)**

**Technique: Shake with ice, strain over in a highball,  
add pellet ice, top with charged Butterfly Pea Tea from  
an iSi Soda Siphon.**

**Garnish: Edible flowers or Butterfly Pea flowers**





**AFRICA**  
**Moroccan Spice**

**1 1/2 oz. The Botanist Gin (Scotland)**

**1/2 oz. Metaxa 5 Star (Greece)**

**1 oz. Les vergers Boiron Pumpkin Puree  
(Morocco)**

**3/4 oz. Les vergers Boiron Lemon (Sicily)**

**3/4 oz. Les vergers Boiron Chestnut & Vanilla & 4  
Spice Syrup (Italy & Madagascar)**

**2 Dashes of Angostura**

**Technique: Combine ingredients in a shaker,  
shake with ice, strain over fresh ice.**

**Garnish: Lemon**

**Glass: Highball**





**AUSTRALIA**  
**The Rum Rebellion**

**1 1/2 oz. Mount Gay Black Barrel (Barbados)**  
**1 oz. Les vergers Boiron Watermelon (France)**  
**1 oz. Les vergers Boiron Lime (Mexico)**  
**3/4 oz. Eucalyptus Syrup (Australia)**

**Technique:**

**Combine ingredients in a shaker, shake with ice, strain over fresh ice or serve up.**

**Garnish: Eucalyptus Leaf**

**Glass: Large Rocks or Cocktail**





**AUSTRIA (Europe)**

**Finish your trip around the world with a  
foam of your choice.**

***Gourmet Whippers provided by:***

The logo for ISI features the lowercase letters 'isi' in a bold, red, cursive font. The 'i' and 'i' have small circles above them, resembling eyes or bubbles. A registered trademark symbol (®) is located at the top right of the 'i'.

**inspiring food.**

***Foam flavors:***

**Les vergers Boiron**

**Ginger - Lemongrass Foam,**

**Citrus Foam,**

**Red Fruit Foam**

The logo for 'les vergers boiron' features the words 'les vergers' in a green, lowercase, sans-serif font above the word 'boiron' in a dark red, lowercase, sans-serif font. To the right of the text is a stylized graphic of a green leaf and a white circle, possibly representing a fruit or a drop.



**SCOTLAND**  
**Penicillin**

**1 1/2 oz. Bruichladdich Scottish Barley  
The Laddie Classic, Unpeated (Scotland)**

**3/4 oz. Honey Syrup**

**3/4 oz. Les vergers Boiron Lemon (Sicily)**

**Top with 1/2 oz. Octomore (Scotland)**

**Technique: Combine ingredients in a shaker  
(except for Octomore), shake with ice,  
strain over pellet ice.**

**Garnish: Candied Ginger**

**Glass: Rocks**





**EUROPE - FRANCE**  
**La Chanteuse**

**3/4 oz. Remy Martin 1738 (France)**

**3/4 oz. Cointreau (France)**

**1/2 oz. Les vergers Boiron Strawberry Puree  
(Poland)**

**1/2 oz. Les vergers Boiron Bergamot (Sicily)  
Top with Champagne (France)**

**Technique: Combine ingredients 1-4, shake  
with ice, strain in a chilled glass.**

**Garnish: Twist or lemon**

**Glass: Champagne**





Rungis Market

In 2005, Alain Boiron, Pierre's son, took over at Les vergers Boiron. To build on the family heritage, the quality standards were reinforced, thus obtaining ISO 9001, ISO 14001 and FSCC 22000 certifications.

Since then, the company has expanded from purees to coulis, whole fruit pieces, semi-candied, specialty, and its latest innovation, delicious sorbets!





*Les vergers Boiron currently carries more than 70 flavors. Below are some of our featured Les vergers Boiron flavors used in culinary dishes and cocktails:*



Blood Orange



Mango



Raspberry



Blackberry



Lemon



Strawberry



Pineapple



Black Cherry

*Here is a sampling of some of our more 'exotic' purees:*



Guava



Rhubarb



Passion fruit



Kalamansi



Lemongrass



Fig



Ginger  
Specialty




Lychee





1942-2017



We invite you to  
the world of Les vergers Boiron.  
For more than 75 years the company  
has been the leader in frozen fruit purees  
sourced from around the globe and delivered  
directly to you. Les vergers Boiron is sold in more  
than 80 countries today. *To inquire about  
Les vergers Boiron products, contact our team:*

**Robert “Ahead of the Game” Miller**

US East Coast Sales Manager  
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917 747 5114

**Maple “Social Media Queen” Hill**

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**Freddy “Fast and Furious” Diaz**

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**Les vergers Boiron!**

*Hosted by*



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