

# 2011



## Lionel Lallement

Chef for the past 30 years, Lionel uses his talent to combine textures and tastes. This lover of creativity and perfectionist refined his skills during his work with Debailleul and Dalloyau. He is currently head of the Committee of Excellence at Saint Clair Le Traiteur, in Paris, and regularly advises major companies in Europe, the United States and Japan.

*Gourmet, exotic, refreshing, spicy... whatever your theme, our cocktails will impress your clients. Everything is based on the **inimitable quality** of the Les vergers Boiron purees that maintain intact the full colour and flavour of the fresh fruits and vegetables. Their **constant quality** is guaranteed whatever the time of year. The strawberries, lemons, mangoes, cucumbers and peppers all seem to have come **fresh from the blender!** Les vergers Boiron has selected eight recipes for you. They were created by Lionel Lallement and you can choose from classic and inventive recipes that range from being easy to create to highly complex. There are lots of ideas **to animate your menu** and your imagination, from cocktails that are sharp and invigorating through exotic, non-alcoholic smoothies to savoury juices for aperitifs, all to be served in moderation but consumed at will!*

Find a multitude of recipes on [my-vb.com](http://my-vb.com)



For any further information, contact:  
**Tel: 33 (0) 4 75 47 87 00**  
or visit our website  
[www.lesvergersboiron.com](http://www.lesvergersboiron.com)

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## COCKTAIL recipes

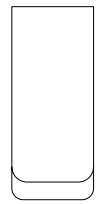


## Indian summer



GLASS HIGHBALL

- Les vergers Boiron blood orange puree ..... 4.5 parts
- Les vergers Boiron lemon puree ..... 1.5 parts
- Les vergers Boiron pineapple puree ..... 1.5 parts
- Dark rum ..... 0.5 part
- White rum ..... 1 part
- Cane sugar syrup ..... 0.5 part



Pour all the ingredients in a shaker. Shake for 30 seconds and filter or not, as you choose. Pour over a bed of ice in a glass. Serve immediately.

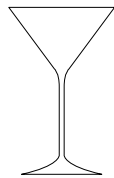
**Suggestion:** for an alcohol-free cocktail, replace the rums with fresh orange juice.

## Exotica



GLASS MARTINI

- Les vergers Boiron blood orange puree ..... 1 part
- Les vergers Boiron mango puree ..... 3.5 parts
- Les vergers Boiron passion fruit puree ..... 1 part
- Les vergers Boiron coconut puree ..... 0.5 part
- Water ..... 1 part
- Cane sugar syrup ..... 1.2 parts
- Grand Marnier® ..... 1 part
- White rum ..... 1 part



Blend the fruit purees with the water and cane sugar syrup together in a blender. Add the Grand Marnier® and white rum. Pour over a bed of ice in a glass. Serve immediately.

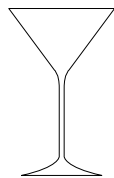
**Suggestion:** if you would like a foamy texture, add two egg whites to the recipe and blend to the desired texture.

## Ruby



GLASS MARTINI

- Les vergers Boiron strawberry puree ..... 1 part
- Les vergers Boiron raspberry puree ..... 1.75 parts
- Les vergers Boiron tomato puree ..... 1.5 parts
- Les vergers Boiron red pepper puree ..... 0.8 part
- Cane sugar syrup ..... 1.8 parts
- Vodka ..... 2 parts
- Shaved ice ..... 2 parts



Blend the fruit and vegetable purees together in a blender. Add the sugar cane and vodka, and then add the shaved ice at the last minute. Pour into the glass and serve immediately.

**Suggestion:** if you want a more pronounced fruit flavour, replace the vodka with cherry vodka and the cane sugar syrup with the syrup from drained amarena cherries.



## Mango coconut lime smoothie with basil



GLASS HIGHBALL

Les vergers Boiron lime puree ..... 3 parts  
 Les vergers Boiron mango puree..... 7 parts  
 Les vergers Boiron coconut puree ..... 5 parts  
 Crushed ice ..... 4 parts  
 Cane sugar syrup ..... 1.5 parts  
 Basil ..... a few leaves



Put all the ingredients in a blender. Blend for about 1 minute. Serve immediately.

**Glass decoration:** 1 slice fresh lime, grated coconut, 1 leaf chopped basil.

## Melon trio with floral notes



GLASS HURRICANE

Les vergers Boiron watermelon puree ..... 8 parts  
 Les vergers Boiron green melon puree ..... 6 parts  
 Les vergers Boiron melon puree..... 6 parts  
 Wildflower honey ..... 1 part  
 Orange flower water ..... a few drops



Blend the fruit purees in a blender. Add the wildflower honey and the orange flower water. Serve over a bed of ice.

**Suggestion:** replace the orange flower water with rose water and the wildflower honey with lavender honey.

## Fresh sparkling lime with wild mint



GLASS HIGHBALL

Preparation for 15 glasses

Les vergers Boiron lime puree ..... 500g  
 Wild mint ..... 1/2 bunch  
 Crystallized sugar..... 75g  
 Lemonade..... As required



Heat the lime puree with the sugar, without boiling. Remove the leaves from the stalks of the wild mint and sprinkle over the top. Cover the pan with plastic film. Leave to infuse overnight and pass through a conical sieve. When ready to serve, take 4 parts of the liquid and add the lemonade. Serve immediately over a bed of ice.

**Decoration:** chopped mint around the edge of the glass.





## Green juice granité with cucumber and flat-leaf parsley

RECIPE FOR 20 VODKA GLASSES

### Cucumber granité with wasabi and flat-leaf parsley

Les vergers Boiron cucumber puree..... 200g  
Flat leaf parsley..... 20 leaves  
Salt, pepper, wasabi..... As required

Mix the cucumber puree in the blender with the flat leaf parsley. Season. Freeze. As the ice starts to form, scrape from time to time with two forks in order to obtain ice flakes and reserve.

### Fruity vegetable cocktail

Les vergers Boiron cucumber puree..... 500g  
Les vergers Boiron green melon puree.... 150g  
Les vergers Boiron green apple puree.... 450g  
Salt, pepper, Tabasco® ..... As required

Blend all the ingredients in a blender. Season. Filter through a muslin-lined conical sieve.

Fill the little shot glasses 2/3 full and just before serving top with a spoonful of cucumber granité with wasabi and very finely chopped parsley. Serve immediately.



## Red juice, pepper foam and crisp celery

RECIPE FOR 30 VODKA GLASSES

### Red Pepper foam

Les vergers Boiron lemon puree..... 30g  
Les vergers Boiron red pepper puree ..... 300g  
Gelatine..... 3 x 2g leaves  
Water..... 100g  
Salt, pepper, Tabasco® ..... As required  
Egg whites ..... 200g

Soften the gelatine in cold water until it has increased to five times its volume. Drain. Dissolve in the water and lemon puree. Add the red pepper puree, salt, pepper and Tabasco® followed by the egg whites. Lightly mix, then strain through a conical sieve. Pour into a soda siphon and charge with two cartridges. Keep in a cool place.

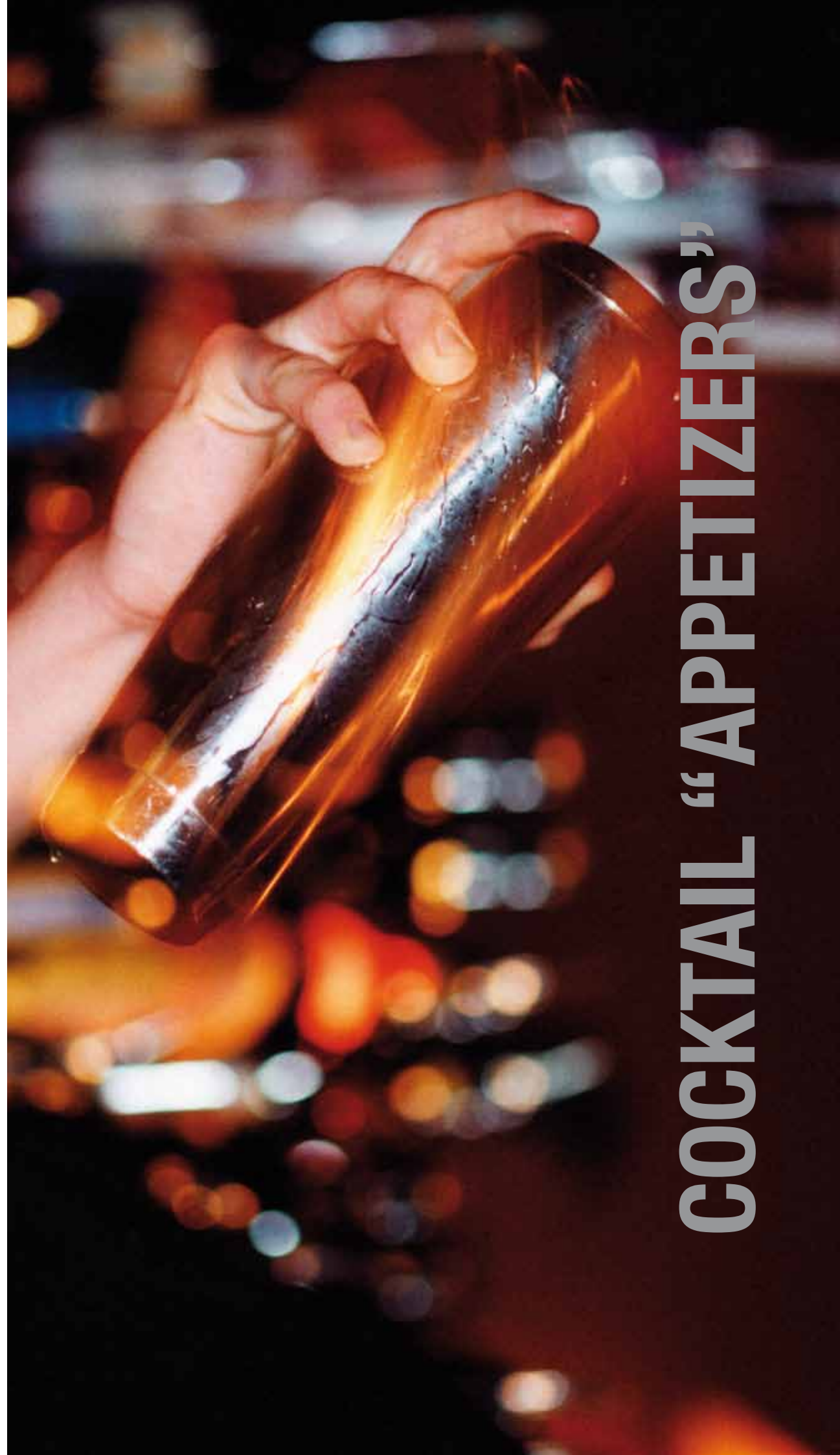
### Leguminous cocktail

Les vergers Boiron tomato puree.....1,000g  
Les vergers Boiron lemon puree..... 30g  
Celery salt..... As required  
Pepper..... As required  
Tabasco® ..... Two thin streams  
Worcestershire sauce..... 1 tablespoon  
Vodka..... 40g  
Raw celery ..... As required

In a blender, blend together the tomato puree, lemon puree, celery salt, pepper, Tabasco® and Worcestershire sauce. Add the vodka. Fill the shot glasses 2/3 full.

Place a spoonful of red pepper foam on top. Decorate with cubes of very finely diced raw celery. Serve immediately.

**Suggestion :** serve the fruity vegetable cocktail and the leguminous cocktail together as a duo on the same plate in little vodka glasses.



COCKTAIL "APPETIZERS"