

PASSION SPICE MARGARITA

Bar Recipe by Freddy Diaz



Ingredients
¾ oz. Les vergers Boiron 100% Passion Fruit Puree
½ oz. Les vergers Boiron 100% Lime Puree
1 ½ oz. Tequila 100%
¾ oz. Cointreau
1 Jalapeno slice
1 Basil leaf

Combine all 6 ingredients together in a cocktail shaker, add ice, and shake. Then strain in a large rocks glass. Salt rim.



TROPICAL DELIGHT

Mocktail Recipe by Freddy Diaz



Ingredients
¾ oz. Les vergers Boiron Strawberry Puree
1 oz. Les vergers Boiron Pineapple Puree
1 oz. Les vergers Boiron Coconut Puree
1 oz. Les vergers Boiron Banana Puree
¾ oz. Les vergers Boiron Pomegranate syrup*

Add all ingredients in blender, blend with ice. Garnish with a banana slice and strawberry.

** Pomegranate Syrup*

1 Part Sugar

1 Part Les vergers Boiron Pomegranate puree

Measure equal parts of sugar to puree, stir until dissolved and well blended.

CRÈME BRÛLÉE

Pastry Recipe by Stéphane Glacier



Ingredients

250 g Les vergers Boiron Raspberry Puree (or puree flavor of choice)
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250 g Cream (35%)

80 g Egg yolk

125 g Sugar

80 g Eggs

Heat puree first. Add in cold cream. Pour over the yolks, the whole eggs and the sugar which have been lightly beaten together. Allow to rest for 12 hours.

Bake in ramequins over a bain-marie at 130°C (266°F) for 30 minutes. Allow to cool. Set aside in a refrigerator. Caramelize just before serving with brown sugar or caster sugar.