



LES VERGERS
boiron®

LES VERGERS BOIRON
JENNIFER LE NECHET
World Class Global Bartender
2016

FROZEN & AMBIENT

2025 RECIPES
fruit purees

IN COLLABORATION WITH THE 2016 WORLD BARTENDER WINNER - JENNIFER LE NECHET



JENNIFER

Le Nechet

I rediscovered Les vergers Boiron fruit purees using ambient purees and was delighted by the taste. Taste is at the heart of my creations, and Les vergers Boiron has become a partner of choice. No limits - just pure flavor!

2016 World Class Global Bartender
BARTENDER, CAFÉ MODERNE, PARIS, FRANCE



why
AMBIENT
 LES VERGERS BOIRON FRUIT PUREES



Elevate your drinks with the natural sweetness and intensity of our premium fruit purees.

Freshness

Our premium fruit purees offer vibrant colors and natural freshness, with no added sugar*, elevating every cocktail and beverage experience, from liquid to garnish.

Quality

Consistent, top-tier quality all year round, backed by over 80 years of expertise, ensuring the best for every creation.

Range

A carefully crafted selection of classic flavors designed to inspire creativity and reinvent the classics, meeting the needs of any professional in the industry.

Effortless & Economical

Ready-to-use, easy to store, and simple to measure—our products save time, reduce waste, and offer exceptional value, maximizing efficiency and profitability across the board.



COCKTAILS MOCKTAILS FRAPPÉS LEMONADES MILKSHAKES GRANITAS ICED TEAS SMOOTHIES

Ideal for
PREMIUM ESTABLISHMENTS

**BARS
 HOTEL BARS
 RESTAURANT BARS**



100%
taste

NO ADDED SUGAR*
NO ADDED FLAVORS
VEGAN

**contains naturally occurring sugar.*

PRACTICAL, ENVIRONMENTALLY FRIENDLY PACKAGING & STORING

NEW IDENTITY

For our packaging, launching early 2025

TETHERED CAP

Won't disappear into the environment.

LIGHT AND EASY TO STORE

Store at ambient temperature.

EASY TO FOLD

Takes up less space when recycling.



FSC™ CERTIFIED

Made with card from FSC™ certified forests. FSC™ is an environmental label designed to ensure that forests are sustainably managed.



REMEMBER TO RECYCLE

Do your bit for the planet!



COCKTAILS + MOCKTAILS

**AMBIENT STORED
 < 25°C**

NEW FLAVORS
full citrus
IN 2025
full vitality

why
FROZEN
LES VERGERS BOIRON FRUIT PUREES

OFFICIAL FRUIT PUREE PARTNER



Add a burst of fresh fruit flavor to your cocktails and mocktails for a truly unique experience.

Diversity

An extensive range of over 50 flavors to unleash unlimited creativity and cater to every need.

Peak Preservation

Frozen at the height of ripeness to lock in the fruit's natural character and aroma.

Versatility

Adaptable to multiple uses across cocktails, desserts, sauces, and more, simplifying inventory management.

Reliability

Consistent texture and quality, frozen to perfection for optimal results every time.

Garnishes

Our fruit purees make the perfect cocktail garnish, adding vibrant color and intense natural flavor. Imagine the crispness of white peach chips, raspberry shells, or pineapple snow to elevate your drinks with unique and refreshing touches.

Frozen
60+
flavors

100%
taste

1 RANGE WITHOUT
ADDED SUGAR*

1 RANGE ADDED-SUGAR

NO ADDED FLAVORS

VEGAN

**FLASH
PASTEURIZATION**
technology

PACKED IN A
PROTECTED ATMOSPHERE
FROZEN AT -30°C
STORED AT -18°C

NEW
in 2025

A NEW BIO-BASED MATERIAL
AND MODERNIZED PACKAGING
LES VERGERS BOIRON INTRODUCES
INNOVATIVE PACKAGING,
THE FIRST OF ITS KIND IN THE
FRUIT PUREE MARKET.

NEW DESIGN

That conveys the excellence of our fruit solutions.

BIO-SOURCED

Les vergers Boiron purchases the equivalent of 100% of the material used for its lidded trays, lids and tubs in a bio-based material that is ISCC+ certified based on the mass balance approach*.

BIO-BASED

We are investing in reducing the use of fossil-fuel resources by contributing to the development of the bio-based plastic industry.

RECYCLABLE

Our packaging remains recyclable** and its functionality remain unchanged.

LEAKPROOF

Always leakproof to guarantee product quality.



*contains naturally occurring sugar.

THE EQUIVALENT OF
966T
OF FOSSIL-FUEL PLASTIC
SAVED PER YEAR***

OUR AMBITIONS FOR 2030
80%
LESS PLASTIC PER KG SOLD

* the bio-based mass balance approach makes it possible to incorporate plant-based raw materials into the plastic production process without having to change existing systems.

**the seal of our tray is not recyclable.

***calculation based on 2023 sales of lidded trays and tubs.







SIGNATURE *cocktails*

TROPICAL HIBISCUS

RHUBARB VELVET PUNCH

MINT COCO DREAM

SESAME SUNSET

TROPICAL HIBISCUS





SERVING

GLASSWARE:
COUPETTE

ICE:
NONE

GARNISH:
DRIED ROSE PETALS

TROPICAL *Hibiscus*

recipe

INGREDIENTS

HIBISCUS-INFUSED VODKA*	4 cl
FRESH LEMON JUICE	2 cl
SUGAR SYRUP**	1.5 cl
LYCHEE FROZEN PUREE	3 cl
ALPRO BARISTA COCONUT MILK	3 cl

METHOD

Add all the ingredients into a shaker filled with ice, shake, then pour into the glass using a cocktail strainer.

***Hibiscus-infused vodka**

Remove about 10 cl from a bottle of vodka.

Place dried hibiscus flowers in the bottle (to fill about 20% of the bottle).

Shake and leave to infuse for 48 hours or until desired flavor is achieved.

Filter.

****Sugar Syrup**

1 kg sugar • 75 cl water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.

RHUBARB VELVET PUNCH





SERVING

GLASSWARE:
ROCKS

ICE:
LARGE ICE CUBE OF
CLEAR ICE

GARNISH:
ALMOND POWDER

RHUBARB *Velvet Punch*

recipe

INGREDIENTS

MILK PUNCH*

10 cl

METHOD

Pour all the ingredients into a mixing glass filled with ice cubes and stir with a bar spoon, then pour into a glass using a strainer.

*Clarified Milk Punch

1 kg of frozen rhubarb puree
3 L of Calvados (preferably 30&40)
50 cl of crème de cassis (preferably Merlet)
1.3 L of lemon juice
60 cl orgeat syrup
1 L of pear juice
2 L of whole milk
2 tonka beans, grated
1 nutmeg, grated
30 g pf Earl Grey tea

In a bowl, mix all the ingredients except milk and lemon. Heat the milk to 90°C, just below boiling, and stop once frothy. Add lemon juice to the mixture and stir. Pour the hot milk into the mix immediately.

Rest in a cool place for 24–48 hours to curdle. Filter 1–2 times using a superfine strainer (superbag), ensuring the curd lines the bag. Refilter the first two quarts for clarity.

Total approx. 6 L – 60 cocktails (serve 10 cl per cocktail).

MINT COCO DREAM



LES VERGERS BOIRON
FROZEN FRUIT PUREE
coconut



SERVING

GLASSWARE:
COUPETTE

ICE:
NONE

GARNISH:
GRATED NUTMEG
GRATED COCOA

MINT COCO

Dream

recipe

INGREDIENTS

GIN	2 cl
CRÈME DE MENTHE (<i>preferably Mint's</i>)	2 cl
CRÈME DE CACAO BLANC (<i>preferably Tempus Fugit</i>)	2 cl
COCONUT FROZEN PUREE	2 cl
HEAVY CREAM	2 cl
WHOLE MILK	2 cl

METHOD

Add all the ingredients to a shaker filled with ice.
Shake and strain into the glass using a cocktail
strainer.

SESAME SUNSET



LES VERGERS BOIRON
AMBIENT FRUIT PUREE
pineapple



SERVING

GLASSWARE:
ROCKS

ICE:
CUBES

GARNISH:
BLACK SESAME SEEDS

SESAME *Sunset*

recipe

INGREDIENTS

FATWASH RUM SESAME OIL*, TOASTED	4 cl
YELLOW CHARTREUSE	1 cl
LIME JUICE	2 cl
SUGAR SYRUP**	1 cl
PINEAPPLE AMBIENT PUREE	4 cl

METHOD

Pour all the ingredients into a shaker filled with ice cubes, shake, then pour into the glass, straining with a strainer.

*Sesame oil fatwash rum

1 bottle (70 cl) of Plantation Original Dark rum
20 cl of toasted sesame oil

Combine all the ingredients in a plastic container. Leave at room temperature for 1–2 hours, stirring occasionally. Seal the container and place it upright in the freezer for 24–48 hours.

Once the sesame oil solidifies, quickly make a hole in the frozen oil to extract the rum.

Strain the rum thoroughly to remove any remaining traces of solidified oil.

**Sugar Syrup

1 kg sugar • 75 cl water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.





CLASSIC
cocktails

BELLINI

GIN TONIC

COSMOPOLITAN

STRAWBERRY DAIQUIRI

PORN STAR MARTINI

MAÏ TAÏ

WHISKY SOUR

WHITE PEACH BELLINI



LES VERGERS BOIRON
AMBIENT FRUIT PUREE
white peach



SERVING

GLASSWARE:
CHAMPAGNE FLUTE

ICE:
NONE

GARNISH:
LEMON ZEST

WHITE PEACH

Bellini

recipe

INGREDIENTS

WHITE PEACH AMBIENT PUREE	3 cl
PROSECCO	12 cl

METHOD

Pour all the ingredients into a glass and stir very gently with a barspoon.

BLOOD ORANGE GIN TONIC



LES VERGERS BOIRON
AMBIENT FRUIT PUREE
blood orange



SERVING

GLASSWARE:
BALLOON WINE GLASS

ICE:
CUBES

GARNISH:
BLOOD ORANGE SLICE

BLOOD ORANGE *Gin Tonic*

recipe

INGREDIENTS

GIN (<i>preferably Tanqueray 10</i>)	2 cl
BLOOD ORANGE AMBIENT PUREE	2 cl
TONIC WATER (<i>preferably Hysope</i>)	12 cl

METHOD

Pour all the ingredients into a glass and stir very gently with a barspoon.

COSMOPOLITAN SPRITZ





COSMOPOLITAN *Spritz*

recipe

INGREDIENTS

VODKA	4 cl
COINTREAU	2 cl
FRESH LIME JUICE	1 cl
RASPBERRY AMBIENT PUREE	2 cl
CRANBERRY JUICE	32 cl

METHOD

Add all the ingredients to a shaker filled with ice. Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

SERVING

GLASSWARE:
COUPETTE

ICE:
NONE

GARNISH (OPTIONAL):
ORANGE ZEST
OVER THE GLASS

STRAWBERRY DAIQUIRI





SERVING

GLASSWARE:
COUPETTE

ICE:
NONE

GARNISH:
GROUND BLACK PEPPER

STRAWBERRY *Daiquiri*

recipe

INGREDIENTS

WHITE RUM (<i>preferably Plantation 3 star</i>)	4 cl
FRESH LIME JUICE	3 cl
SUGAR SYRUP*	2 cl
STRAWBERRY AMBIENT PUREE	3 cl
EGG WHITE	3 cl

METHOD

Add all the ingredients to a shaker filled with ice. Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

***Sugar Syrup**
1 kg sugar • 75 cl water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.

PORN STAR MARTINI





LES VERGERS BOIRON
AMBIENT FRUIT PUREE

passion fruit



SERVING

GLASSWARE:
COUPETTE

ICE:
NONE

GARNISH:
1/2 PASSION FRUIT

PORN STAR *Martini*

recipe

INGREDIENTS

VODKA	2 cl
FRESH LIME JUICE	2 cl
VANILLA SYRUP	2 cl
PASSION FRUIT AMBIENT PUREE	2 cl
CHAMPAGNE (<i>top with</i>)	2 cl

METHOD

Add all the ingredients (except the champagne) to a shaker filled with ice.

Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

Add a top of champagne.

MAÏ TAI



LES VERGERS BOIRON
AMBIENT FRUIT PUREE
pineapple



SERVING

GLASSWARE:
ROCKS

ICE:
CUBES

GARNISH:
MINT SPRIG DUSTED w /
POWDERED SUGAR
DRIED PINEAPPLE SLICE

MAÏ Tai

recipe

INGREDIENTS

AMBER RUM (<i>preferably Plantation Original Dark or Plantation Pineapple</i>)	4 cl
FRESH LIME JUICE	2 cl
ORGEAT SYRUP	1.5 cl
PINEAPPLE AMBIENT PUREE	3 cl
ORANGE JUICE	3 cl

METHOD

Add all the ingredients to a shaker filled with ice. Shake well, then strain into the glass using a cocktail strainer and a fine strainer.

WHISKY SOUR



LES VERGERS BOIRON
FROZEN FRUIT PUREE
bergamot



SERVING

GLASSWARE:

ROCK

ICE:

CUBES

GARNISH (OPTIONAL):

DRIED LEMON SLICE

WHISKY *Sour*

recipe

INGREDIENTS

WHISKY	4.5 cl
FRESH LEMON JUICE	2 cl
SUGAR SYRUP*	2 cl
BERGAMOT FROZEN PUREE	2 cl
ANGOSTURA BITTER	3 dashes
EGG WHITE	3 cl

METHOD

Add all the ingredients to a shaker and dry shake (without ice).

Add ice cubes, shake again, and strain into the glass using a cocktail strainer.

***Sugar Syrup**

1 kg sugar • 75 cl water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.





CLASSIC
mocktails

EXOTIC BERRY

GOLDEN CHAI

GINGER GLOW

EXOTIC BERRY



LES VERGERS BOIRON
FROZEN FRUIT PUREE
blackberry



SERVING

GLASSWARE:
ROCKS

ICE:
CUBES TOPPED W/
CRUSH ICE

GARNISH:
BLACKBERRY
LEMON SLICE

EXOTIC *Berry*

recipe

INGREDIENTS

DJIN PASSION	5 cl
FRESH LEMON JUICE	3 cl
SUGAR SYRUP*	2 cl
BLACKBERRY FROZEN PUREE	3 cl

METHOD

Add all the ingredients to a shaker with ice.
Shake well and strain into a Rock glass.

***Sugar Syrup**

1 kg sugar • 75 cl water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.

GOLDEN CHÄI



LES VERGERS BOIRON
AMBIENT FRUIT PUREE
mango



SERVING

GLASSWARE:
ROCKS

ICE:
CUBES

GARNISH:
CHAI SPICES

GOLDEN *Chai*

recipe

INGREDIENTS

FRESH LIME JUICE	2 cl
CHAI TEA SYRUP*	1.5 cl
MANGO AMBIENT PUREE	5 cl
EGG WHITE	3 cl

METHOD

Add all the ingredients to a shaker and dry shake (no ice) to emulsify.

Add ice and shake again and strain into a Rock glass.

***Chai Tea Syrup**

1 kg sugar • 75 cl water

2 bags Earl Grey tea • 3 tsp Chai Masala

Add sugar, tea, spices and water in a saucepan and stir to fully dissolve. Bring ingredients to a boil then reduce heat for 3 minutes. Let cool completely, pass through a sieve and transfer to an air tight bottle.

GINGER GLOW





SERVING

GLASSWARE:
HIGHBALL

ICE:
CUBES

GARNISH:
MINT SPRIG DUSTED
W/ POWDERED SUGAR AND
DRIED APPLE SLICE

GINGER *Glow*

recipe

INGREDIENTS

DJIN IMMUNITÉ	3 cl
FRESH LIME JUICE	2 cl
SUGAR SYRUP*	1.5 cl
GINGER FROZEN PUREE	3 cl
FRESH GRANNY SMITH APPLE JUICE	6 cl

METHOD

Add all the ingredients in a shaker and shake vigorously.

Add ice and shake again and strain into a Highball glass.

***Sugar Syrup**

1 kg sugar • 75 cl water

Put the sugar and water in a saucepan and stir until sugar is dissolved and liquid is clear.

Boil for approx. 5 min.

Let cool, then pour into a bottle and seal tightly with a lid.



creativity
TASTE
at your
MATTERS
fingertips

don't miss
ANY OF OUR NEWS



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Les vergers Boiron

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