

LES VERGERS
boIRON®

COCONUT
Cocktail
inspirations

FROZEN & AMBIENT
fruit puree

OFFICIAL FRUIT PUREE PARTNER

THE
WORLD'S
50
BEST
BARS
2026

Summary

DANIELE DALLA POLA

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CAMILLE VIDAL

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DANIELE

Dalla Pola

Daniele Dalla Pola is one of the world's leading figures in Tiki mixology. Modern master of exotic cocktails, trained in Miami, he creates his cocktails as an invitation to travel: "Cocktails are memory, escape, and modern craft, held together by balance." A renowned rum expert, he finds inspiration from Polynesian culture and legendary venues such as the Mai-Kai. Founder of renowned Tiki bars, including the Nu Lounge Bar in Bologna, he combines tradition and innovation to create a signature style infused with aromas, flavors, and emotions. For him, mixology is an art: transforming every glass into an unforgettable experience.



CAMILLE

Vidal

Camille Vidal, also known as Mindfully Cami, is a globally recognized cocktail expert who has become a yoga and meditation teacher and a Mindful Cocktails™ ambassador. Founder of La Maison Wellness, she invites everyone to "drink mindfully" and embrace the lifestyle of Healthy Hedonists: enjoying life's pleasures with balance and intention. Named by Forbes among the women transforming the beverage industry and featured in the Bar World 100, she advocates for more conscious consumption. Through La Maison Wellness, she shares low and no-alcohol recipes, tips, videos, and inspiration to help people live and drink better.

creativity
TASTE
at your
MATTERS
fingertips



AMBIENT PUREES WITHOUT ADDED SUGAR*

COCONUT CREAM



100% FRUIT. PURE. STABLE. NO COMPROMISE.**

Grown in Sri Lanka's Coconut Triangle, it benefits from an ideal terroir globally recognized for its ancestral expertise and perfect climatic conditions.

Sri Lankan coconut is the most sought-after for its fine flesh and delicate flavor, rich in oil and nutrients, allowing the creation of a 100% fruit cream with a pearly white color and an authentic, intense, and indulgent taste.

Coconut is at the heart of Sri Lankan culture. The coconut tree is known as the "Tree of Life," and coconut is the second most consumed food after rice.

Coconut in its purest expression, for an exceptional Piña Colada!



PAIRINGS

Rum
Tequila
Mezcal
Vodka

COCKTAIL IDEAS

Piña Colada
Coconut margarita
Coconut espresso martini

WHY IT WORKS

The naturally occurring fat content (24%) in our coconut cream brings body and richness to cocktails, while creating balance between alcohol and acidity, and helping carry and enhance aromas—especially rum, spices, and tropical fruits.

The only solution on the market to incorporate coconut water into its formula, ensuring excellent stability and no separation in cocktails.

The ideal ingredient for shaking, thanks to its unmatched consistency and seamless integration into cocktails.



The global coconut-based products market is experiencing strong growth: **+10%** yearly through 2029.

The Piña Colada is the **3rd most consumed cocktail in the world.**

Source: mordor Intelligence & CGA Nielsen Global 2025

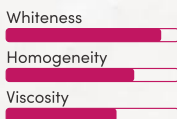
SMOOTH, COATING TEXTURE

ALMOND NOTES AND A BRIGHT WHITE COLOR

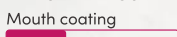
INTENSE | MILKY | INDULGENT

COCONUT AMBIENT

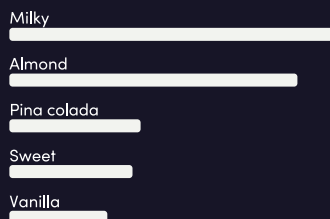
ASPECT



TEXTURE IN MOUTH



TASTE



*contains naturally occurring sugar. Origins, varieties and flux levels may vary depending on the quality of the harvest. **coconut cream with 24% fat content made exclusively from coconut flesh and coconut water.

PIÑA COLADA





LES VERGERS BOIRON
AMBIENT FRUIT PUREES

coconut
pineapple



SERVING

GLASSWARE:
SQUALL GLASS

ICE:
CRUSHED ICE

GARNISH:
PINEAPPLE SLICE

BY DANIELE DALLA POLA

PIÑA *Colada*

recipe

INGREDIENTS

RUM	6 cl
COCONUT AMBIENT PUREE	3 cl
HEAVY CREAM	3 cl
PINEAPPLE AMBIENT PUREE	18 cl

METHOD

Combine the rum, coconut cream, heavy cream, and pineapple puree.

Pour over crushed ice in a squall glass and garnish with a pineapple slice.

PIÑA NO-LADA



LES VERGERS BOIRON
AMBIENT FRUIT PUREES

pineapple
lime
coconut



SERVING

GLASSWARE:
HIGHBALL

ICE:
WITHOUT

GARNISH:
PINEAPPLE WEDGE

BY DANIELE DALLA POLA

PIÑA

No-lada

recipe

INGREDIENTS

PINEAPPLE AMBIENT PUREE	9 cl
COCONUT AMBIENT PUREE	6 cl
LIME AMBIENT PUREE	1.5 cl
GINGER SYRUP*	1.5 cl
SEAWATER	1 dash

METHOD

Add all ingredients into a shaker with crushed ice.
Shake and dirty dump into a highball glass.

*Ginger syrup

90 cl of rich simple syrup
250 g of fresh peeled ginger

Pour the syrup into a blender.

Add the ginger.

Blend at high speed for 20 seconds (2 times).

Strain the syrup through a fine mesh sieve to remove the solid.

Bottle and refrigerate.

WHITE SMOKE



BY DANIELE DALLA POLA

WHITE *Smoke*

recipe

INGREDIENTS

MEZCAL	4.5 cl
COCONUT AMBIENT PUREE	7.5 cl
KALAMANSI FROZEN PUREE	2.25 cl
LEMONGRASS SYRUP	3 cl
APRICOT BRANDY	1.5 cl
SALINE SOLUTION	2 drops

METHOD

Pour all ingredients into a shaker tin.
Add crushed ice and shake or use a spindle mixer.
Strain into a tumbler glass and add more ice if necessary.

LES VERGERS BOIRON
AMBIENT & FROZEN
FRUIT PUREES

*coconut
kalamansi*



SERVING

GLASSWARE:
TUMBLER

ICE:
CRUSHED ICE

GARNISH:
BASIL SPRIG & FRESHLY
GROUND PINK PEPPERCORN

CARIBEÑO



LES VERGERS BOIRON
AMBIENT FRUIT PUREES

passion fruit
lime
coconut



SERVING

GLASSWARE:
TUMBLER

ICE:
CUBES

GARNISH:
LIME WHEEL &
MINT SPRIG

BY DANIELE DALLA POLA

CARIBEÑO

recipe

INGREDIENTS

COCONUT AMBIENT PUREE	6 cl
PASSION FRUIT AMBIENT PUREE	1.5 cl
CHARANDA BLANCO	6 cl
DAN'S ORGEAT SYRUP*	1.5 cl
LIME AMBIENT PUREE	1.5 cl
AROMATIC BITTERS	2 dashes

METHOD

Add all ingredients to a tall glass.
Fill the glass with crushed ice and swizzle until the mixture is well chilled and the glass becomes frosty.
Top with additional crushed ice to create a small mound and finish with two dashes of aromatic bitters over the ice.

*Dan's orgeat syrup

400 g of almond paste
60 cl of simple syrup
1 bar spoon orange flower water
1 salt pinch

Cut almond paste into small pieces.

Blend almond paste with simple syrup until smooth.

Add orange flower water and blend again.

Bottle and store in a cool area.

BIEN-ÊTRE DAIQUIRI



LES VERGERS BOIRON
AMBIENT FRUIT PUREES

coconut
lime



SERVING

GLASSWARE:
COUPE

ICE:
WITHOUT

GARNISH:
LIME ZEST

BY CAMILLE VIDAL

BIEN-ÊTRE

Daiquiri

recipe

INGREDIENTS

NON-ALCOHOLIC RUM	5 cl
COCONUT AMBIENT PUREE	3 cl
LIME AMBIENT PUREE	2 cl
ALOE VERA JUICE	2 cl
AGAVE SYRUP	1 cl

METHOD

Shake all ingredients with ice and fine strain into a coupe.

COCO ESPRESSO



LES VERGERS BOIRON
AMBIENT FRUIT PUREE

coconut



SERVING

GLASSWARE:
COUPE

ICE:
WITHOUT

GARNISH:
DARK CHERRY OR
COFFEE BEANS (OPTIONAL)

BY CAMILLE VIDAL

COCO Espresso

recipe

INGREDIENTS

NON-ALCOHOLIC DARK RUM	5 cl
COCONUT AMBIENT PUREE	2 cl
COLD BREW COFFEE	2 cl
VANILLA SYRUP	0.5 cl
CHOCOLATE BITTERS	2 dashes

METHOD

Shake with ice and strain into a coupe or serve long over ice.

The image features three distinct cocktails in elegant glassware against a warm, orange-toned background. At the top, a yellow cocktail in a coupe glass is garnished with a slice of mango and a rim of brown sugar. Below it, a pinkish-red cocktail in a martini glass is garnished with fresh strawberries and a sprig of mint. To the right, another pinkish-red cocktail in a martini glass is garnished with a cherry. The text 'creativity at your fingertips' is written in a black, cursive font, with 'TASTE MATTERS' in large, bold, white, sans-serif capital letters overlaid in the center.

creativity
TASTE
at your
MATTERS
fingertips



don't miss
ANY OF OUR NEWS

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LES VERGERS BOIRON
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