

# Apricot



## Did you know?

Apricot comes from China where it used to grow wild. As a source of pro-vitamin A with antioxidant virtues, it helps make the skin look beautiful, protects it from the sun and wind and favours tanning.

### MA >> APRICOT AND MANGO TINI (contemporary classic)

2 parts vodka  
1 part Boiron Apricot puree  
1/2 part Boiron Mango puree  
1/2 part lemon juice  
1/2 part gomme syrup

Shake, strain and sieve.  
Lemon twist garnish.

### WH >> APRICOT STONE SOUR (contemporary classic)

1.5 parts vodka  
1/2 part Amaretto  
1/2 part orgeat (almond) syrup  
1.5 parts Boiron Apricot puree  
1 part lemon juice  
1/2 an egg white

Shake and strain.  
Lemon slice garnish.

### WH >> PASSION KILLER (new contemporary)

1.5 parts spiced rum  
1/2 part apricot liqueur  
2 parts Boiron Apricot puree  
1 part lemon juice  
1/2 part cinnamon syrup

Shake and strain.  
Cinnamon stick garnish.

### HI >> APRICOT SLING (by Rodolphe Sorel)

1.5 parts scotch whisky  
1/2 part apricot liqueur  
1 part Boiron Apricot puree  
1 part lemon juice  
1/2 part gomme syrup  
3 parts ginger ale

Build over ice.  
Mix well with bar spoon.  
Dried apricots garnish.

### HU >> APRICOT RUMBA (by Rodolphe Sorel)

4 parts Boiron Apricot puree  
2 parts Boiron Chestnut and Vanilla puree  
1 part orgeat (almond) syrup  
1 part cream  
1 part orange juice

Blend with crushed ice.  
Dried apricots garnish.