

# Raspberry



## Did you know?

Originally a wild mountain bramble, raspberry was grown in the Middle Ages in French gardens. Today, the main source of European production is in Serbia in small farms where the fruit is handpicked.

### MA >> TORINO (by Rodolphe Sorel)

- 2 parts vodka
- 1 part Boiron Raspberry puree
- 1 dash of sambucca
- 1 dash of raspberry liqueur
- 1 dash lemon juice
- 1 dash of gomme syrup

Shake, strain and sieve.  
Lemon twist garnish.

### MA >> BITTER SWEET SYMPHONY (by Rodolphe Sorel)

- 1 part gin
- 1 part Campari
- 1/2 part passion fruit syrup
- 1 part Boiron Raspberry puree
- 1 part cranberry juice

Shake, strain and sieve.  
Orange twist garnish.

### HI >> RUSSIAN SPRING PUNCH (by Dick Bradsell)

- 1 part vodka
- 1/2 part raspberry liqueur
- 1/2 part blackcurrant liqueur
- 1 part lemon juice
- 1 part Boiron Raspberry puree
- 1/2 part gomme syrup
- 3 parts Champagne

Build over ice.  
Mix well with bar spoon.  
Lemon slice and raspberry garnish.

### MA >> RASPBERRY BAKEWELL (by Rodolphe Sorel)

- 1 part Amaretto
- 1 part Advocaats
- 1 part Chambord
- 2 parts Boiron Raspberry puree

Shake, strain and sieve.  
Garnish with a floating raspberry.

### HI >> NIRVANA (contemporary)

- 2 parts Boiron Raspberry puree
- 2 parts Boiron Mandarin puree
- 2 parts apple juice
- 1/2 part cinnamon syrup

Shake and strain.  
Raspberry and orange twist garnish.