

# Passion fruit



## Did you know?

Originally from South America, passion fruit grows on a creeper, the passiflora. Its flower may only be fertilised within a short 24-hour period. If there are not enough insects in the plantations, this operation is done by hand.

### FL >> ROYAL OXYDE (by Rodolphe Sorel)

1/2 part gold tequila  
1/2 part Cointreau  
1/2 part Boiron Passion Fruit puree  
4 parts Champagne

Build in glass.  
Physalis garnish.

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

1/4 of a red pepper  
2 parts gold tequila  
1 part Cointreau  
1/2 part Boiron Passion Fruit puree  
1/2 part Boiron Lime puree  
1 dash of gomme syrup

Muddle, shake, strain and sieve.  
Red pepper garnish.

### MA >> BASIL BOO (by Wayne Collins)

8 basil leaves  
1 part pineapple vodka  
1 part lemongrass vodka  
1 part coconut syrup  
1/2 part Boiron Passion Fruit puree  
1 part Boiron Pineapple puree  
1/2 part Boiron Lime puree

Muddle, shake, strain and sieve.  
Lime shreds garnish.

### WH >> NIGHT OF PASSION (by Rodolphe Sorel)

1.5 parts bourbon  
1 part caramel liqueur  
1 part Boiron Passion Fruit puree  
1/2 part lemon juice  
1/2 part gomme syrup

Build in glass over crushed ice  
1/2 passion fruit garnish.

### HU >> TROPICAL ITCH (by Rodolphe Sorel)

1 part Boiron Passion Fruit puree  
3 parts Boiron Guava puree  
1 part strawberry syrup  
3 parts pineapple juice

Blend with crushed ice.  
Tropical fruits garnish.