

Strawberry



Did you know?

Poland is one of the major suppliers of strawberry for the European food-processing industry and one of the few countries not to have given into the temptation of high yield varieties. It focuses on a rustic variety that would not appeal much on a market stall but that offers an unrivalled taste, colour and texture.

WH >> STRAWBERRY CAIPIRINHA (contemporary classic)

- 1 small lime cut into cubes
- 2 teaspoons of caster sugar
- 2 parts Cachaça
- 2 parts Boiron Strawberry puree
- 1/2 part strawberry liqueur

Muddle over crushed ice.
Strawberry garnish.

HI >> FRENCH SPRING PUNCH (by Rodolphe Sorel et Dick Bradsell)

- 1 part Cognac VS
- 1 part strawberry liqueur
- 1 dash of Grand Marnier
- 1 part Boiron Strawberry puree
- 1/2 part lemon juice
- 1/2 part gomme syrup
- 2 parts Champagne

Build over ice.
Mix well with bar spoon.
Strawberry slices garnish.

HU >> STRAWBERRY LOLLY (by Rodolphe Sorel)

- 2 parts vodka
- 4 parts Boiron Strawberry puree
- 2 parts Boiron Coconut puree
- 1 part vanilla syrup
- 1 part cream

Blend with crushed ice.
Strawberry garnish.

MA >> LOTUS POSITION (by Rodolphe Sorel)

- 1.5 parts vodka
- 1.5 parts Mozart white
- 2 parts Boiron Strawberry puree
- 1/2 part mimosa syrup
- 3 drops of orange flower water

Shake, strain and sieve.
Orange twist garnish.

HI >> STRAWBERRY MULE (contemporary classic)

- 2 parts Boiron Strawberry puree
- 1 part Boiron Lime puree
- 1/2 part gomme syrup
- 3 parts ginger beer

Build over ice.
Lime wedge garnish.