

Mandarin



Did you know?

“The orange of the Mandarins”, originally from China, is synonymous with longevity and nobility. Its skin is used to make liqueurs and produces very aromatic zest to flavour desserts.

FL >> PASSIONATA (contemporary classic)

1/2 part Campari
1 part Boiron Mandarin puree
4 parts Champagne

Build in glass.
Lemon twist garnish.

MA >> OLD FLAME (by Dale de Groff)

2 parts gin
1 dash of red vermouth
1 dash of Campari
1 dash of Cointreau
1 part Boiron Mandarin puree

Shake, strain and sieve.
Orange twist garnish.

WH >> WHITE LIE (by Rodolphe Sorel)

2 parts Scotch whisky
1/2 part caramel liqueur
1/2 part Mandarine Napoléon
1 part Boiron Mandarin puree
1 part cream

Shake and strain over ice.
Orange twist garnish.

HI >> SOUTH AMERICAN ICED TEA (by Rodolphe Sorel)

1/2 part cachaça
1/2 part Pisco
1/2 part white tequila
1/2 part Creole shrubb
2 parts Boiron Mandarin puree
1 part Boiron Lime puree
1/2 part gomme syrup
3 parts ginger beer

Build in glass over ice.
Mix well with bar spoon.
Lime wedge garnish.

HU >> JUNGLE JUICE (contemporary classic)

4 parts Boiron Mandarin puree
2 parts Boiron Banana puree
1 part passion fruit syrup
2 parts Boiron Pineapple puree

Blend with crushed ice.
Mixed sliced fruits garnish.