

Pineapple



Did you know?

The French name “ananas” comes from “nana”, which means “fragrant” in the language of the Guaranis, the Amerindians from the Amazonian rainforest. Originally from Brazil, pineapple is grown since the dawn of time in South America and the West Indies. Until the nineteenth century, it was the most widely grown exotic fruit in European greenhouses and a fashionable food in high society.

FL >> GINGER JAR (by Rodolphe Sorel)

- 1 part Boiron Pineapple puree
- 1/2 part ginger syrup
- 4 parts Champagne

Build in glass. Ginger lick.

MA >> FRENCH MARTINI (contemporary classic)

- 2 parts vodka
- 1/2 part Chambord liqueur
- 1 part Boiron Pineapple puree
- 1 lime wedge squeeze

Shake (with lime wedge), strain and sieve.
Lime twist garnish.

MA >> MILLENIUM COCKTAIL (by Dale de Groff)

- 2 parts Cognac
- 1/2 part orange curaçao
- 1 part Boiron Pineapple puree
- 2 dashes of Angostura bitters

Shake (with lime wedge), strain and sieve.
Orange twist garnish.

HI >> POSTCARD FROM RIO (by Rodolphe Sorel)

- 3/4 of a lime cut into cubes
- 2 spoons of caster sugar
- 3 stalks of fresh sage
- 2 parts Boiron Pineapple puree
- 2 parts cachaça

Muddle over crushed ice.
Sage sprig garnish.

HI >> PARADISE PUNCH (by Rodolphe Sorel)

- 1.5 parts Jamaican overproof white rum
- 1/2 part Creole schrubb liqueur
- 1/2 part passion fruit syrup
- 2 parts Boiron Pineapple puree
- 1 part Boiron Raspberry puree
- 1/2 part Boiron Lime puree

Shake all ingredients with ice.
Strain into glass over ice.
Garnish with lime wedge.

HU >> BLUE WAVE (classic)

- 4 parts Boiron Pineapple puree
- 1 part Boiron Passion Fruit puree
- 1 part blue curaçao syrup
- 1/2 part Boiron Lime puree

Blend with crushed ice.
Pineapple wedge and cherry garnish.