



**OUR
COCKTAILS**



FRUIT PUREES HAVE BECOME AN ESSENTIAL INGREDIENT FOR MIXOLOGY PROFESSIONALS, BRINGING AN INTENSE FLAVOR AND A VELVETY TEXTURE THAT ENHANCES EVERY COCKTAIL.

WHY USE FRUIT PUREES IN YOUR COCKTAILS?

- CONSISTENT QUALITY
- SAVES TIME
- READY TO USE
- EASY TO STORE

MOCKTAILS COCKTAILS

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PREPARATION

TIME:

5 MINUTES

DIFFICULTY

LEVEL:



DECORATION:

LIME PEEL

DESCRIPTION:

INTENSE
DELICATE
FRESH
SPARKLING

GLASSWARE:

SHORT DRINK,
SERVED IN A COUPE

ICE:

/

METHOD:

SHAKER

MOCKTAIL



CARAMAN MOJITO PUREE	5cl
ROOIBOS TEA	6cl
KOMBUCHA	9.5cl

COCKTAIL



CARAMAN MOJITO PUREE	6cl
RUM	3cl
ANGOSTURA BITTERS	1 dash
KOMBUCHA	4cl

- Fill the glass with ice.
- Pour all of the ingredients (except the kombucha) into the shaker. For the cocktail version, add the rum as well.
- Fill the shaker with ice.
- Shake.
- Double-strain into the glass.
- Top with kombucha.
- Stir gently with a spoon.
- Garnish the rim of the glass with a slice of lime peel.



This cocktail can be prepared in advance and carbonated on demand.



PRODUCT

MOJITO PUREE 1KG



PREPARATION

TIME:

5 MINUTES

DIFFICULTY

LEVEL:



DECORATION:

1/2 SLICE PINEAPPLE +
1 STAR ANISE

DESCRIPTION:

GENEROUS
EVOCATIVE
EXOTIC

GLASSWARE:

LONG DRINK, STRAW

ICE:

CUBES

METHOD:

SHAKER,
DOUBLE SHAKE

MOCKTAIL



CARAMAN PIÑA COLADA PUREE	9cl
FRESHLY SQUEEZED ORANGE JUICE	7cl
FENNEL SEEDS	1 bar spoon
GROUND CLOVES	1 tsp
CINNAMON	1 tsp
STAR ANISE	2

COCKTAIL



CARAMAN PIÑA COLADA PUREE	8cl
RUM	3cl
FRESHLY SQUEEZED ORANGE JUICE	6cl
FENNEL SEEDS	1 bar spoon
GROUND CLOVES	1 tsp
CINNAMON	1 tsp
STAR ANISE	2

- Fill the glass with ice.
- Pour all ingredients into a shaker. For the cocktail version, add the rum as well.
- Shake.
- Fill the shaker with ice.
- Shake.
- Double-strain into the glass.
- Garnish with the half pineapple slice and a star anise.



Depending on the season, use fresh or dehydrated pineapple slices.



PRODUCT

PIÑA COLADA PUREE
1KG



**PREPARATION
TIME:**
2 MINUTES

**DIFFICULTY
LEVEL:**
● ● ● ● ●

DECORATION:
ORANGE PEEL

DESCRIPTION:
TANGY
SPARKLING
APERITIF
TROPICAL

GLASSWARE:
LONG DRINK

ICE:
CUBES

METHOD:
BUILT IN GLASS,
MIXING GLASS

MOCKTAIL



CARAMAN PASSION FRUIT PUREE	6cl
VANILLA EXTRACT	1/2 bar spoon
MAPLE SYRUP	1 bar spoon
TONIC	7cl

- Pour all the ingredients into the mixing glass.
- Add the tonic.
- Stir gently.
- Pour into the glass.
- Garnish with orange peel.



PRODUCT
PASSION FRUIT PUREE
1KG



*To accentuate the bitterness,
use a different type of tonic or use
an alcohol-free gentian (2cl).*



PREPARATION

TIME:

5 MINUTES

DIFFICULTY

LEVEL:



DECORATION:

CHILI SALT,
MANGO SLICE

DESCRIPTION:

SWEET
COMFORTING
SPICY

GLASSWARE:

SHORT DRINK

ICE:

CUBES

METHOD:

SHAKE

MOCKTAIL



CARAMAN MANGO PUREE	7cl
TURMERIC & CURRY BLEND	1/2 bar spoon
SUGAR SYRUP	2cl
LIME JUICE	3cl

- Pour all the ingredients into the shaker.
- Shake.
- Pour into the glass.
- Garnish with a mango slice.

SALT RIM

SALT	50g
CHILI PEPPER	1 teaspoon



PRODUCT

MANGO PUREE
1KG



Customize the chili salt rim
using local peppers.



PREPARATION

TIME:

2 MINUTES

DIFFICULTY

LEVEL:



DECORATION:

BASIL SPRIG

DESCRIPTION:

INDULGENT

FRUITY

TANGY

GLASSWARE:

SHORT DRINK

ICE:

CUBES

METHOD:

SHAKE

MOCKTAIL



CARAMAN STRAWBERRY PUREE	9cl
BASIL SYRUP	3cl
LIME JUICE	3cl
BASIL	2 leaves
BALSAMIC VINEGAR	1 bar spoon
FLEUR DE SEL	1 pinch

- Pour all the ingredients into the shaker.
- Shake.
- Pour into the glass.
- Garnish with a sprig of basil.



PRODUCT

STRAWBERRY PUREE

1KG



To enhance the basil flavor, you can make a homemade basil syrup.



PREPARATION

TIME:

5 MINUTES

DIFFICULTY

LEVEL:



DECORATION:

PINEAPPLE LEAVES,
SKEWERED CANDIED
GINGER

DESCRIPTION:

EXOTIC
REFRESHING
SPARKLING

GLASSWARE:

LONG DRINK

ICE:

DOME OF CRUSHED ICE

METHOD:

BUILT IN GLASS

MOCKTAIL



CARAMAN EXOTIC FRUIT PUREE	4.5cl
SMOKED BLACK TEA INFUSION / LAPSANG SOUCHONG	6cl
GINGER BEER	8cl

- Fill the glass with ice.
- Pour the puree, tea infusion, and ginger beer into the glass.
- Stir gently.
- Garnish with pineapple leaves and a skewer of candied ginger.



PRODUCT

EXOTIC FRUIT PUREE
1KG



Vary the smoky intensity to taste
by adding or removing 1cl of tea.

PRODUCT LIST FROZEN RANGE

FROZEN FRUIT PUREES*

6 X 1KG / 1 X 10KG

FRUIT	ORIGIN	BRIX	1KG	10KG
Apricot	France	20°B (+/- 2°)		
Pineapple	Côte d'Ivoire, Costa Rica, Philippines	20°B (+/- 2°)		
Banana	Costa Rica, Guatemala, Ecuador	25°B (+/- 2°)		
Blackcurrant	France	25°B (+/- 2°)		
Lemon	Spain	20°B (+/- 2°)		
Lime	Mexico, Spain	15°B (+/- 2°)		
Strawberry	Spain, France, Poland, Serbia	20°B (+/- 2°)		
Raspberry	Serbia, Bosnia	20°B (+/- 2°)		
Passion fruit	Ecuador, Peru, Mexico, Madagascar	25°B (+/- 2°)		
Berries	Raspberry: Serbia, Bosnia; Sour cherry: Croatia, Serbia, Poland; Strawberry: Spain, France, Serbia, Poland; Blueberry: Canada; Blackberry: Poland, Serbia, Ukraine, Chile	20°B (+/- 2°)		
Sour cherry	Croatia, Serbia, Poland	25°B (+/- 2°)		
Lychee	South Africa	20°B (+/- 2°)		
Mango	India	18°B (+/- 2°)		
Blackberry	Poland, Serbia, Ukraine, Chile	20°B (+/- 2°)		
Blueberry	Canada	20°B (+/- 2°)		
Coconut	Indonesia, Sri Lanka	20°B (+/- 2°)		
Blood orange	Italy	20°B (+/- 2°)		
White peach	France	20°B (+/- 2°)		
Williams pear	France	20°B (+/- 2°)		

* **Composition:** French beet sugar

Non-exhaustive list of origins; please refer to the current product data sheet.

IQF FRUITS

5 X 1KG

FRUIT	ORIGIN	1KG
Strawberry	Poland	
Raspberry	Serbia	
Berries	Redcurrant: Poland, Serbia; Strawberry: Poland; Blueberry: Canada; Blackberry: Serbia; Sour cherry: Croatia, Serbia, Poland; Raspberry: Serbia, Chile.	
Sour cherry	Croatia, Serbia, Poland	
Blackberry	Serbia	
Blueberry	Canada	

Non-exhaustive list of origins; please refer to the current product data sheet.

PRODUCT LIST AMBIENT RANGE

AMBIENT FRUIT PUREES*

4 X 1KG

FRUIT	ORIGIN	BRIX	1KG
Apricot	France	20°B (+/- 2°)	
Pineapple	Côte d'Ivoire, Costa Rica, Philippines	20°B (+/- 2°)	
Banana	Costa Rica, Guatemala, Ecuador	25°B (+/- 2°)	
Blackcurrant	France	25°B (+/- 2°)	
Lemon	Spain	20°B (+/- 2°)	
Lime	Mexico, Spain	15°B (+/- 2°)	
Strawberry	Spain, France, Poland, Serbia	20°B (+/- 2°)	
Raspberry	Serbia, Bosnia	20°B (+/- 2°)	
Passion fruit	Ecuador, Peru, Mexico, Madagascar	25°B (+/- 2°)	
Exotic fruit	Mango: India; Passion fruit: Ecuador, Peru, Madagascar; Pineapple: Côte d'Ivoire, Costa Rica; Lime: Mexico, Spain	20°B (+/- 2°)	
Berries	Raspberry: Serbia, Bosnia; Sour cherry: Croatia, Serbia, Poland; Strawberry: Spain, France, Serbia, Poland; Blueberry: Canada; Blackberry: Poland, Serbia, Ukraine, Chile	20°B (+/- 2°)	
Sour cherry	Croatia, Serbia, Poland	25°B (+/- 2°)	
Lychee	South Africa	20°B (+/- 2°)	
Tangerine	Spain, Italy	16°B (+/- 2°)	
Mango	India	18°B (+/- 2°)	
Blackberry	Poland, Serbia, Ukraine, Chile	20°B (+/- 2°)	
Blueberry	Canada	20°B (+/- 2°)	
Blood orange	Italy	20°B (+/- 2°)	
White peach	France	20°B (+/- 2°)	
Williams pear	France	20°B (+/- 2°)	
Mojito	Lime: Mexico, Spain; Mint: Morocco	25°B (+/- 2°)	
Piña colada	Pineapple: Côte d'Ivoire, Costa Rica; Coconut: Indonesia, Sri Lanka	21°B (+/- 2°)	

* **Composition:** French beet sugar

Non-exhaustive list of origins; please refer to the current product data sheet.

AMBIENT COULIS*

4 X 1KG

FRUIT	ORIGIN	BRIX	1KG
Raspberry	Serbia, Bosnia	26°B (+/- 2°)	
Exotic fruit	Mango: India; Passion fruit: Ecuador, Peru, Madagascar; Pineapple: Côte d'Ivoire, Costa Rica; Lime: Mexico, Spain	26°B (+/- 2°)	
Berries	Raspberry: Serbia, Bosnia; Sour cherry: Croatia, Serbia, Poland; Strawberry: Spain, France, Serbia, Poland; Blueberry: Canada; Blackberry: Poland, Serbia, Ukraine, Chile	25°B (+/- 2°)	

* **Composition:** French beet sugar

Non-exhaustive list of origins; please refer to the current product data sheet.





**Passionnément
fruit**

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