



Cocktails

8 recipes by Florian GENIX-OLLIER





Presents

Florian GENIX-OLLIER

Bartender

Cook'N'Show-Palexpo
Geneva, Switzerland

Born and raised in the Lyon region, I was rocked by French gastronomy. Fascinated by great cooks, I was particularly passionate about the books of Paul Bocuse or even Joël Robuchon. As a teenager, my passion was confirmed following trainings and learning.

It was during my seasons in Spain that I discovered mixology. From a passion I made it my job.

Cocktails fascinated me as much by their complex aspects and the infinite possibilities as by the creation of an ephemeral work.

I wanted to confront myself with others by participating in several Bartender competitions in Europe.

Going through Lyon, Barcelona, Madrid, Gstaad, Lausanne, London or even Geneva, I was able to acquire different skills that I now try to share.

During my missions with Palexpo (Switzerland), I had the chance to participate in the development of many bartending concepts in general and mixology in particular.



COCKTAILS WITH ALCOHOL

1. GIWI

4 cl	Gin
3 cl	Lemon juice
15 cl	Fruit'Puree Kiwi Capfruit

Fill a shaker two-thirds full with ice. Add the gin, lemon juice and Fruit'Puree Kiwi. Shake and strain into a chilled dry martini glass half filled with crushed ice.

Garnish: A pansy flower

2. DAISY KIWI GIN

3 cl	Gin
3 cl	Lemon juice
15 cl	Fruit'Puree Kiwi Capfruit
1.5 cl	Cointreau/Triple sec
1 cl	Liquid cane syrup

Fill a shaker two-thirds full with ice. Add the gin, Cointreau, lemon juice and Fruit'Puree Kiwi. Shake and strain into a chilled dry martini glass half filled with crushed ice.

Barman's tip: Frost the rim of the glass by moistening it with a little kiwi syrup and dipping it in the white sugar mixture.

Garnish: Slice of lemon or a few shelled lychees.

3. COOK'N'STAR

4 cl	Vodka
2 cl	Lime juice
20 cl	Pineapple juice
10 cl	Fruit'Puree Exotic fruits Capfruit
2 cl	Vanilla essence

Fill a shaker two-thirds full with ice. Add the vodka, lime juice, pineapple juice and Fruit'Puree Exotic fruits. Beat and strain in a blender. Add the vanilla essence and mix everything. Serve in a tulip or long drink glass with ice cubes.

Barman's tip: Frost the rim of the glass by moistening it with a little grenadine syrup and dipping it in the white sugar mixture.

Garnish: Pineapple leaf, a half exotic fruit, pansy flower.



Fruit'Puree Kiwi Capfruit

Capfruit chooses its kiwis from New Zealand, the country most reputed for its kiwi fruits with their sweet, slightly tangy flesh. The purée is with seeds, unsweetened and contains no sugar other than that naturally present in the fruit and unpasteurized.

Fruit'Puree Tropical fruit mix Capfruit

Capfruit has chosen a balanced mix of banana, passion fruit, mango and lime for its Tropical fruit purée. The method of processing allows us to offer a product with all the authentic taste and color of the fruit intact. The purée is unsweetened and contains no sugar other than that naturally present in the fruit.





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COCKTAILS WITH ALCOHOL

1. RED DELIGHT

2 cl	Vodka
2 cl	White rum
25 cl	Pineapple juice
10 cl	Fruit'Puree Raspberry Capfruit
1 cl	Liquid cane syrup

Fill a shaker two-thirds full with ice. Add the vodka, rum, pineapple juice, Fruit'Puree Raspberry and liquid cane syrup. To hit. Fill a long drink glass halfway with ice cubes and strain the cocktail.

Barman's tip: Frost the rim of the glass by moistening it with a little grenadine syrup and dipping it in the white sugar mixture.

Garnish: Serve the cocktail with a spoon of Fruit'Puree Raspberry mixed with 4 drops of vanilla flavoring to consume just before the cocktail.

2. MANGO-TANGO

2 cl	Vodka
2 cl	White rum
25 cl	Pineapple juice
10 cl	Fruit'Puree Mango Capfruit
1 cl	Liquid cane syrup
2 cl	Vanilla aroma

Fill a shaker two-thirds full with ice. Add the gin, Cointreau, lemon juice and Fruit'Puree Kiwi. Shake and strain into a chilled dry martini glass half filled with crushed ice.

Barman's tip: Frost the rim of the glass by moistening it with a little kiwi syrup and dipping it in the white sugar mixture.

Garnish: Slice of lemon or a few shelled lychees.

3. CAP-CARIBBEAN

4 cl	Amber rum
20 cl	Orange juice
10 cl	Fruit'Puree Exotic fruits
5 cl	Fruit'Puree Mango
1 cl	Exotic syrup
1 cl	Grenadine syrup

Fill a shaker two-thirds full with ice. Add rum, orange juice, Fruit'Puree mango and Fruit'Puree Exotic fruits. Shake. In a long drink glass, pour 1cl of grenadine, then using a mixing spoon 1cl of exotic syrup (pay attention to the densities of your products). Then add the content of your shaker using your mixing spoon, filtering it.

Barman's tip: Frost the rim of the glass by moistening it with a little grenadine syrup and dipping it in the white sugar mixture.

Garnish: Serve the cocktail with passion fruit seeds.



Fruit'Puree Raspberry Capfruit

The Mecker raspberry, bright red, naturally sweet and floral, and the Willamette raspberry, light red, tangy and herbaceous, combine perfectly for a balanced, creamy and dense puree. Grown at altitude, between 600 and 1000 meters, raspberries take advantage of the range of temperatures amplitudes, between cold nights and very sunny hot days, to develop all their aromas. Our expertise in blending allows us to offer a recipe with a subtle balance.

Fruit'Puree Mango Alphonso Capfruit

Capfruit has selected the Alphonso variety of mango and a land on which to grow it, India. The Alphonso mango is probably the most highly prized mango variety in the world although it is rarely imported into Europe. Its firm orange flesh and its characteristic, slightly musky taste make it the mango of choice for connoisseurs. The puree is unsweetened and contains no sugar other than that naturally present in the fruit.





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VIRGIN COCKTAILS

1. DOUDOU

- 15 cl Pineapple nectar
- 10 cl Fruit'Puree Banana Capfruit
- 10 cl Fruit'Puree Mango Capfruit
- 1 Dash of grenadine

Fill a shaker two-thirds full with ice. Add the pineapple nectar, Fruit'Puree Banana and Fruit'Puree Mango. Shake. Fill a tulip or long drink glass halfway with ice cubes and strain the cocktail. Add a dash of grenadine.

Barman's tip: Frost the rim of the glass by moistening it with a little grenadine syrup and dipping it in the white sugar mixture.

Garnish: Pineapple leaf, piece of pineapple/mango, pansy flower.

2. BORA-BORA

- 20 cl Pineapple nectar
- 12 cl Fruit'Puree Exotic fruits Capfruit
- 2 cl Lime juice
- 1 cl Liquid cane syrup
- 1 Dash of grenadine

Fill a shaker two-thirds full with ice. Add the pineapple nectar, Fruit'Puree Exotic fruits, lime juice and liquid cane syrup. Shake. Fill a tulip or long drink glass halfway with ice cubes and strain the cocktail. Add a dash of grenadine.

Barman's tip: Frost the rim of the glass by moistening it with a little grenadine syrup and dipping it in the white sugar mixture.

Garnish: Pineapple leaf, piece of pineapple/exotic fruit, pansy flower.



Fruit'Purée Banana Capfruit

Our bananas, Musa cavendish variety, are grown in Guatemala. They are transformed into a puree at perfect maturity and unpasteurized to preserve all the organoleptic properties of the fruit. The flavor is intense with a good length in the mouth and a thick texture. The puree is processed without any added sugars other than those naturally present in the fruit.

Fruit'Purée Tropical fruit mix Capfruit

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