

Advertising Feature

"Minus 8 is always on the table here. It always has a captivating, intoxicating aroma to the guest's palate."

Chef Mark Picone



Pictured here, Chef Mark Picone has made bell pepper confetti bursting with flavour.

57g kosher salt
118ml light honey
118ml water
118ml L8 Harvest vinegar,
3 bell peppers medium diced
2 cloves, 1/2 a cinnamon stick
and 1 dried chilli

1. Boil the salt, honey, water and L8 Harvest vinegar together, then add the bell peppers. Simmer for 8 to 10 minutes with the cloves, half cinnamon stick and dried chilli.
2. Then deglaze the quail sauté pan with Dehydr8 and drizzled the sauce over the top. The spaghetti squash was baked and finished sous-vide with Dehydr8 and water.

**8 Brix**

8 Brix is a blend of ice wine style and tart juices, mixing both sweet and sour. It can loosely be described as a verjus and is unpasteurised and free from preservatives. 8 Brix is available in both red and white varieties.

Minus 8

Made from grapes harvested when the temperatures dip to -8°C or lower, the traditional slow fermentation preserves fruity tastes of Gewürztraminer, Riesling, Gamay and six other varieties of premium grape. The *New York Times* describes the flavour of Minus 8 as 'dark like a raisin, with a soft sweetness which glows with fruit'.

**Dehydr8**

Created from Riesling wine, Dehydr8 vinegar is perfect for enhancing flavours and replacing acidic or sweet ingredients in recipes.

L8 Harvest

Harvested at temperatures of -8°C or below, the juice from mainly Vidal 'ice grapes' is slowly fermented to create L8 Harvest, especially good for finishing sauces, desserts, berries and vinaigrettes.

THE SECRET OF COOL

Enjoying overwhelming popularity, chefs astounded by its quality and a creator with a hidden identity. What are the secrets that revolve around Minus 8 vinegar?

Ask him and he'll say he's a simple farmer in snowy Canada. But to those who know, he's a culinary pioneer. With vision, daring and utmost secrecy, he has spent years creating, perfecting and establishing a truly inspirational ingredient used exclusively by top chefs around the world – Minus 8 ice wine vinegar.

You can't meet him. We don't use his name. And he certainly won't let us print his photo. In spite of his impressive success, this dessert wine genius remains a mystery. But if you're a chef with the right connections, you might get your hands on his vinegar – a creation that Nick Fauchald described to *The Wine Spectator* as "the Fabergé egg of vinegars".

For over a decade, gourmands in search of new taste sensations have sought to discover his secrets in hopes of acquiring or creating their own supply of the 'secret ingredient' used by top tier chefs. But their search typically ends in a conventional place: poor quality, overpriced, underwhelming vinegars. In 1997, it was the rejection of that same bland path that inspired the transformation of award-winning dessert wine into ice wine vinegar.

Minus 8, the ice wine vinegar born of curiosity, sat for four years ageing in French Oak, with only a single admirer willing to add it to his kitchen. Fortunately, a wine tasting brought a lady friend to the vineyard and after charming her way into a tasting, she was instantly hooked. It was she who christened it Minus 8 and she who drove it seven hours to chef Normand Laprise in Montréal. He bought a litre on the spot.

That young woman fell head over heels for more than Minus 8. Now she spends most of her days promoting Minus 8 while protecting her husband's identity and caring for their two-year-old son. And this winter, the couple missed a European sales trip and reservations at Heston Blumenthal's *The Fat Duck*, awaiting their new daughter's arrival.

Since that maiden voyage, Minus 8 has travelled to every major food

destination in North America and Europe, earning early devotees like Chef Jean Georges in New York City (the first US customer) and Chef Pierre Gagnaire of Paris. The truth is, it's all those 'once-in-a-lifetime' experiences in the elite dining rooms of so many appreciative clients that keep Minus 8 in production.

Chef Mark Picone, Professor at the Niagara Culinary Institute, inspires guests at his private dining and interactive educational culinary studio. He explains, "Minus 8 is always on the table here. It always has a captivating, intoxicating aroma for the guest's palate." Minus 8 vinegar continues to be highly acclaimed worldwide and is available via www.oakleaf-european.co.uk.



Winemaker's son and Chef Mark Picone

Oakleaf European are exclusive importers and distributors for the Minus 8 collection for the whole of Europe. They have distributors in Scandinavia, Holland and Ireland with direct users in France and Spain. Their main business, however, is throughout the UK with many of the top chefs giving them positive feedback on this outstanding range of products.

The first chef to trial the Minus 8 collection for Oakleaf in the UK was Heston Blumenthal back in 2004 who certainly gave it the thumbs up. Since then a number of excellent chefs throughout the UK are using it and Oakleaf is excited about introducing the new additions to the Minus 8 family in the early spring of 2010.

For further information or to arrange a tasting please call 01202 393311 and ask for Ben, Patrick or John.