



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## APPLE 8 VINEGAR DRESSINGS



### APPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre  
Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.



#### Toasted Almond Dressing

2 tbsp blanched almonds, toasted and finely chopped  
3 tbsp Apple 8 Vinegar  
2 tbsp walnut oil  
3 tbsp olive oil  
Put all ingredients in a bowl and whisk together well. Season with salt and pepper to taste.

#### Grain Mustard and Honey Dressing

2 tbsp clear honey  
4 tbsp olive oil  
1 tbsp Apple 8 Vinegar  
1 tbsp grain mustard  
Put all ingredients in a bowl and whisk together well. Season with salt and pepper to taste.

#### Yoghurt and Ginger Dressing

150ml thick set natural yoghurt  
1 tbsp clear honey  
1 tsp crystallized ginger, finely chopped  
1 tbsp Apple 8 Vinegar  
¼ tsp dijon mustard  
Put all ingredients in a bowl and whisk together well. Season with salt and pepper to taste.





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## APPLE 8 VINEGAR SWEDISH SAUCE

to accompany cold meats / pork / fowl



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### Classic Mayonnaise

- 2 egg yolks
- 1-2 tbsp Apple 8 Vinegar
- 1 tsp grain mustard
- 300ml olive oil
- Juice of ½ a lemon
- Salt and pepper to taste

Beat egg yolks, Apple 8 Vinegar and mustard in a bowl until almost white. Add oil drop by drop, beating continuously until about half the oil has been used. Add the rest of the oil in a very slow stream, still beating constantly. When all the oil has been incorporated into the mixture, season with lemon juice, salt and pepper.



- Classic Mayonnaise recipe above made with Apple 8 Vinegar
- Peel and chop 2 Granny Smith apples
- Add 60 ml water, cook over low heat until soft
- Puree to make apple sauce.
- Do not add sugar
- Mix the apple sauce with the mayonnaise.
- Season with grated horseradish or mustard.