



MAPLE 8 VINEGAR PIE



MAPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Barrel fermented maple syrup vinegar, made from the best tasting Québec syrup. Maple syrup was made into wine, then into vinegar, and then aged for years in oak barrels.

Serves: 16

Prep Time: 35 min

Cooking Time: 20 min

Total Time: 24 hours

Ingredients:

- 2 pie shells precooked and cooled.
- 1 quart water (or 3 Cups, to shorten boiling time)
- 2 eggs
- 1 Cup sugar
- 3 heaping tbsp flour
- Pinch of salt
- 3 Tbsp Maple 8 Vinegar
- 1 tsp Maple Extract
- ¼ tsp cinnamon



Method:

- In a medium saucepan, bring the water to a boil.
- Meanwhile, combine the eggs, sugar, flour, salt, and Maple 8 vinegar in a mixing bowl and use a whisk to combine.
- Pour the filling mixture into the boiling water and continue to boil, whisking constantly, until mixture thickens. (6-12 minutes, depending on amount of water.)
- When mixture thickly coats the back of a spoon, remove from heat.
- Add in the cinnamon and maple extract and stir to combine.
- Pour mixture through a sieve into each pie crust to prevent any curdled egg from ending up in the finished pie.
- Refrigerate for 4+ hours (preferably overnight) before serving.