



MINUS8
VINEGAR & VERJUS

RECIPE CARD



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.



MAPLE BRIX VERJUS

SMALL BATCH VERJUS | 500 ml
Minus 8 wine grapes are hand-picked and pressed to make premium verjus. This sour and fruity juice is blended with the best Québec maple syrup specially made for us.

MAPLE DIJON SALMON

Serves: 4

Prep Time: 30 min

Cooking Time: 12 min

Ingredients: 4 4 oz salmon fillets
¼ cup maple syrup
¼ cup Dijon mustard
2 tablespoons olive oil
2 garlic cloves, minced
Salt and freshly ground black pepper
Maple Brix Verjus or Maple 8 Vinegar for Finishing Drizzle



Method:

- Preheat the oven to 400°F.
- In a large bowl, whisk maple syrup, mustard, garlic and a drizzle of oil. Season with salt and pepper to taste.
- Coat salmon with mixture and allow to sit in the refrigerator for 15 to 20 minutes.
- Arrange fish on a lined baking sheet and bake at 400°F for 10 to 12 minutes, or until salmon is cooked through.
- Plate and drizzle with either Maple Brix Verjus or Maple 8 Vinegar on Salmon.
- Can store in the refrigerator for up to 3 days.