



MINUS8
VINEGAR & VERJUS

RECIPE CARD

FINE HERBES SALAD WITH WHITE OR RED 8 BRIX VERJUS



8BRIX VERJUS

VERJUS | 500 ml

Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

Serves: 4

Prep Time: 25 min

Cooking Time: 0 min

Ingredients: ¼ baguette, cut into ¼-inch cubes
2 tablespoons garlic oil
½ head Bibb lettuce
4 stems chervil
2 stems tarragon
2 stems at leaf parsley
8 chives
1 tablespoon Dijon mustard
2 tablespoons White or Red Verjus
¼ cup olive oil



- Method:**
- Preheat the oven to 350°F.
 - Toss the baguette cubes with the garlic oil and season with salt. Bake on a baking sheet until crisp, about 15 to 20 minutes. Set aside to cool.
 - Tear the lettuce into big pieces, and tear the herbs away from the stems, and then into large pieces.
 - Make the dressing by whisking together the mustard and Verjus, with salt and pepper. Whisk in the olive oil, and toss the salad together.
 - Top with the garlic croutons.