



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## FRENCH ONION SOUP WITH DEHYDR8



### DEHYDR8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre  
Vinegar is made from the sweet Riesling raisins of hand-picked and air-dried Riesling grapes. French oak and bottle aged several years.

Serves 4

#### Wild Mushroom recommendations:

hen the woods, honey mushrooms, chanterelles, winter chanterelles, ceps.

- Ingredients:**
- 4 tbsp unsalted butter, plus extra for spreading
  - 3 cups wild mushrooms, trimmed and sliced
  - 3½ cups cremini mushrooms, trimmed and sliced
  - 2/3 heavy cream
  - 3 tbsp chopped fresh tarragon
  - 4 slices brown or white bread
  - 1 tbsp of Dehydr8 Vinegar



#### Method:

- Melt the in a large nonstick frying pan
- Add the shallots and sauté over a gentle heat until they are soft, without letting them colour.
- Add your chosen mushroom and cook over a moderate heat to soften.
- Add the cream and tarragon, increase the heat and cook until thick and creamy.
- Toast the bread and spread with butter.
- Spoon over the mushroom mixture and serve at once.