



MINUS8
VINEGAR & VERJUS

RECIPE CARD

GRILLED ASPARAGUS WITH WHITE 8 BRIX VERJUS HOLLANDAISE



8BRIX VERJUS

VERJUS, White | 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: 6

Prep Time: 10 min

Cooking Time: 20 min

Ingredients: 1½ cups (375ml) White 8 Brix*
1 bay leaf
6 whole black peppercorns
250g unsalted butter
4 egg yolks
2 bunches asparagus, ends trimmed
Extra virgin olive oil, to brush



Method

- Combine the verjuice, bay leaf and peppercorns in a saucepan and bring to the boil. Simmer over high heat for 8-10 minutes until reduced to 2-3 tablespoons. Strain and keep warm.
- Meanwhile, gently melt the butter in a small saucepan over very low heat. Once melted, skim off any white solids floating on the surface, then carefully pour the clarified butter that remains in the pan into another small saucepan and keep warm. You'll find there will be some milky-looking sediment underneath the butter in the pan – try to leave this behind.
- Place the egg yolks and strained verjus mixture in a food processor and pulse to combine. With the motor running, very slowly add the clarified butter and continue processing until thick and combined – the texture should be similar to mayonnaise. Season to taste with sea salt and freshly ground black pepper and set aside.
- Bring a large saucepan of salted water to the boil. Add the asparagus and cook for 1 minute. Drain, then refresh under cold water.
- Preheat a chargill pan over high heat. Pat the asparagus dry with paper towel, brush with oil and cook, turning, for 2-3 minutes until charred and tender.
- Divide the asparagus among 6 plates. Drizzle with the hollandaise, season with sea salt and freshly ground black pepper and serve.