



MINUS8
VINEGAR & VERJUS

HABANERO JELLY

By: Chef Guillaume Chambon

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.

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.

Habanero Jelly

- Cured seabream
- Habanero chili jelly
- Midori dressing
- Chervil
- Crispy skin

Ingredients:

- 3 gelatine leaves to bloom
- 100 ml white clear grape juice
- 50 ml White 8 Brix, Red 8 Brix or Maple Brix Verjus
- 150 ml Water
- Salt



Habanero Jelly Recipe:

- Put 3 gelatine leaves to bloom in iced water for 10 min.
- In a pan bring 100 ml of white clear grape juice, 50 ml of 8brix Verjus and 150 ml water to 85°C and a very small pinch of salt.
- Off the heat whisk in the gelatine until dissolved and add a tsp of fine habanero brunoise, film the pan and infuse for 10 min.
- Put in a container lined with film and set in fridge.
- When the jelly is about 20% set stir it with a spoon so you will have chili brunoise everywhere in the jelly not just on top.

@guillaume_chambon Instagram