



**MINUS 8**  
VINEGAR & VERJUS

**RECIPE CARD**

## MAPLE BRIX DESSERT



### 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.

#### Crème anglaise with Maple Brix Verjus

Prepare your crème anglaise and flavour by mixing in Maple Brix verjus. Pairs well with pastries, cakes and ice creams.



#### Butter cream icing with Maple Brix Verjus and Bourbon

**Ingredients:** 1 cup unsalted butter, softened  
3 ½ cups icing sugar  
1 ½ tsp vanilla  
½ tsp salt  
2 tbsp Maple Brix Verjus  
1 tbsp Bourbon (optional) or Maple Brix Verjus

- Method:**
- Beat butter in a bowl, using an electric mixer on medium, until smooth, 1 to 2 min.
  - Gradually beat in icing sugar on low, scraping bottom and sides of bowl.
  - Add vanilla and salt and beat on medium-high until very light and fluffy, 3 to 4 min.
  - Add Maple Brix and Bourbon if desired, and beat 1 min.



Excellent on waffles, crêpes, cakes, cupcakes, and coffee cakes.