



MINUS8
VINEGAR & VERJUS

RECIPE CARD

MAPLE BRIX LAVENDER WINE POACHED FIGS



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.

Prep Time: 5 min

Cooking Time: 30 min

Ingredients:

For the syrup:

- 1 ½ cups wine (red or white - I used half red/half white)
- 2 tbsp Maple Brix
- 2 tbsp real maple syrup
- ¼ cup sugar
- 1 tsp vanilla extract
- A sprig of basil leaves
- A small sprig of fresh lavender leaves

And the figs: 10 - 12 fresh figs



Method:

- In a medium saucepan, mix the syrup ingredients, then add the figs.
- Heat over medium heat for 15 - 30 minutes, stirring occasionally.
- Remove from heat and let cool. Remove the leaves.
- Serve as an appetizer or dessert, on ice cream or salads.