



MINUS 8
VINEGAR & VERJUS

RECIPE CARD



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.



MAPLE 8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Barrel fermented maple syrup vinegar, made from the best tasting Québec syrup. Maple syrup was made into wine, then into vinegar, and then aged for years in oak barrels.

MAPLE BRIX OR MAPLE 8 VINEGAR HOMESTYLE PANCAKES

- Ingredients:**
- 1 cup All-purpose Flour
 - 3 tsp baking powder
 - 1/2 tsp salt
 - 1 tbsp sugar
 - 250ml (1 Cup) whole milk
 - 1 tbsp Maple 8 Vinegar
 - 25g unsalted butter, melted
 - 1 egg
 - Oil for cooking



- Combine all dry ingredients and set aside. Whisk together all wet ingredients then add dry into the mix.
- Mix until just combined with a few lumps in the batter.
- Heat griddle or non stick pan on medium heat and add a little oil. Pour batter and cook for at least two minutes on each side, or until golden brown.

Minus 8 syrup for pancakes:

- Add 1 Tbsp Minus 8 for every 1 cup of preferred syrup.

Fresh fruit with Minus 8 for pancake topping:

- 1 pint of any fresh fruit or berries, 3 Tbsp sugar, 1 Tbsp Minus 8, Maple Brix Verjus or Maple 8 Vinegar.
- Fresh mint optional, chopped
- Cut fruits or leave berries whole. Toss in sugar and vinegar and let sit for at least 15 mins. Put berries on top of pancakes and pour syrup over.
- Dust with powdered sugar