



## 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 VEGAN PANCAKES

- Ingredients:**
- 1 Cup (234 ml) Almond/Soy milk
  - 1 Tbsp Maple 8 vinegar
  - 1 tsp vanilla extract
  - 1 Cup (340 g) All-purpose Flour
  - 1 Tbsp plus 1 tsp baking powder (you can substitute 1 Tbsp baking soda)
  - ½ tsp salt
  - 3 Tbsp sugar
  - Oil for cooking



- Combine all wet ingredients and whisk together. Sift flour and baking powder (or baking soda) then add salt and sugar.
- Mix both with a wooden spoon or spatula just until combined. Some lumps are fine.
- 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